



Louisville Cook Book



Lida Carline

Taylorville, Ky.

RARE BOOKS

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SOUPS.

TO MAKE CARAMEL FOR COLORING.

Put into a porcelain saucepan half a pound of sugar and a tablespoon of water ; stir it constantly over the fire until it has a bright dark brown color, being very careful not to let it burn or blacken. Then add a teacup of water and a little salt ; let it boil a few moments longer ; cool and strain ; then put into a corked bottle, and it is always ready for coloring soups.

MRS. HENRY WATTERSON.

OYSTER SOUP.

One quart of oysters, one quart of sweet milk, one cup of butter, salt and pepper to suit the taste. Put all in a tin vessel, and put in a pot of boiling water and let the mixture come to a boiling heat. Pour into a bowl over a handful of crushed crackers.

MRS. S. KENT.

GUMBO SOUP.

Fry two chickens, one quart okra, five large tomatoes, one large onion. While frying, pour in one quart boiling water ; let all stew together till the bones of the chickens can be picked out. Add one teacup cream, one of boiled rice, salt, and use red and black pepper to suit taste.

MRS. C. F. TURNER.

CLEAR SOUP.

A two-pound soup bone, a chicken, a small slice of ham, a bunch of vegetables, three cloves, half a stalk of celery, pepper, salt, a gallon of cold water, whites and shells of two eggs, and caramel for coloring. Let beef, chicken, and ham boil slowly five hours ; add the vegetables and cloves to cook the last hour, having first fried an onion in a little hot fat,

and then in it stick three cloves. Strain the soup in an earthen bowl, and let it remain over night. Next day, remove the cake of fat off the top; take out the jelly, avoiding the settlings, and mix into it the beaten whites of the eggs with the shells. Boil quickly half a minute, then placing kettle on hearth, skim off carefully all the scum and whites of eggs from the top, not stirring the soup. Pass through jelly bag, when it should be quite clear. The soup may then be put aside and heated just before serving; add then a spoonful of caramel, as it gives a good color and slight flavor. It can be made in one day; if you wish it for company, it is best to make it the day before.

MRS. HENRY WATTERSON.

GUMBO SOUP.

Take two large handfuls of okra, one chicken, one onion, piece of bacon, tomatoes, parsley, one red pepper. Fry chicken and vegetables brown in spoonful of lard. Then put in pot of boiling water. Boil two hours; serve with rice.

MISS S. E. VENNIGERHOLZ.

VEGETABLE SOUP.

One-fourth of a beef shank to two quarts of water, a small onion, two stalks of celery, two Irish potatoes, one carrot, one cabbage leaf, all chopped fine, one half-pint can of tomatoes, one and a half tablespoonfuls of salt, two teaspoonfuls of black pepper, a small piece of a pod of red pepper. Before serving, thicken with two tablespoonfuls of flour mixed with one of water, and sprinkle in a few pieces of green parsley.

MRS. BABBITT.

MOCK TURTLE SOUP.

Select one fresh calf's head. Take out the brains and place it in cold water; put the head on to boil until tender, when remove from fire and take out all the bones, strain the liquor, put meat and brains into liquor, season with lemons and all kinds of spices, and last add one spoonful of flour stirred in water. Boil until done.

MRS. ADDIE HERNES.

TOMATO SOUP.

To one pint of tomatoes canned, or four large raw ones cut up fine, add one quart boiling water and let boil. Then add one teaspoonful of soda when it will foam; immediately add one pint of sweet milk, with salt, pepper, and plenty butter. When this boils, add eight small crackers rolled fine and serve.

MRS. R. H. OTTER.

FISH.

TURBOT.

Boil six pounds haddock, taking out all the bones, shred the fish very fine. Let a quarter of an onion, chopped fine, come to a boil and stir in a cup of flour, which has been sifted, with a cup of cold milk and the yolks of three eggs; season with butter, pepper, and salt. Butter a pan, put in a layer of fish and a layer of sauce, and finish off the top with a layer of rolled crackers and grated cheese. Set in oven to warm through.

MRS. E. H. VERNON.

CLAM CHOWDER.

Take one-half pound of fat pork, cut in strips, put into a pot to fry out, take it from the pot and cut into little bits for the chowder. Peel and slice twelve large white potatoes and four large onions, one pilot bread, one-half peck clams. Rinse the pot you fry the pork in, put a layer of potatoes, onions, bits of pilot bread and pork, so on until all is used up. Pour the clam liquor, after straining, over it, then add sufficient hot water to have the right saltiness. Let it boil one hour and a half, chop the clams, and throw in ten minutes before serving.

MISS SALLIE E. VENNIGERHOLZ.

BAKED FISH.

Clean fish thoroughly and salt. Stuff fish with rolled crackers, about a pint and a half, two teaspoonfuls of pepper,

half teaspoonful of salt, tablespoonful of celery seed, two tablespoonfuls of butter, one egg. Place in baking-pan with two pints of water, put in two tablespoonfuls of butter; put inside stove; when it begins to cook, baste frequently.

MRS. J. F. BABBITT.

TO FRY FISH.

Clean fish nicely and cut in pieces, any desired size, season with salt and pepper. Roll in corn-meal, and fry in hot lard until nicely browned.

MRS. BABBITT.

CODFISH BALLS.

Soak codfish a day and night, boil until it falls to pieces, take out all the small bones, and pick fish into shreds. To a pound of fish add a dozen Irish potatoes boiled and mashed fine. Boil a quart of milk, and beat into it a half dozen eggs, salt and pepper to taste. Mix all together with a quarter of a pound of butter, make in cakes, and fry brown.

MRS. J. F. BABBITT.

HALIBUT.

Procure a good steak of halibut, and after washing it thoroughly, dip it into a well-beaten egg and dredge with flour. Put it in a skillet with hot lard (butter takes the sweetness out and gives a bad color); fry slowly, and turn, when a light brown. While hot, put a small lump of butter over the top, and set in the oven for a few minutes to melt. Serve immediately.

MRS. COLSTON.

BAKED FISH.

After a fish of four or five pounds has been nicely cleaned fill it with a dressing made of bread crumbs, one tablespoonful of butter, one chopped onion, about the same quantity of chopped celery, one teaspoonful of mixed mustard, salt and pepper. Stuff the fish very full (as it will shrink in cooking and look flat), then roll it in a white cloth and sew it up; place in a pan with water enough to nearly cover it, throw

into the water a little salt and pepper, and if you like it rich, a little butter. Baste frequently while cooking. Bake two hours. Serve in a dish covered with parsley; have six hard boiled eggs, slice them in rings to ornament the dish.

OYSTERS.

PIE OF SWEETBREADS AND OYSTERS.

Boil the sweetbreads tender, stew the oysters with pepper and salt; thicken with cream, butter, yolks of eggs, and flour. Put a puff paste at bottom and around sides of a deep dish; take oysters up, lay them in bottom of dish, cover with the sweetbreads, fill the dish with gravy, put a paste on top, and bake it.

SCALLOPED OYSTERS.

Take about fifty oysters well drained, lay them on a small dish; put a layer of oysters, and then a layer of bread crumbs, well buttered, till the dish is filled; add pepper, salt, and mace. Cook twenty minutes.

ARTIFICIAL OYSTERS.

Take young, green corn, grate it in a dish; to one pint of this add one egg well beaten, a small teacup of flour, half a cup of butter, some salt and pepper, and mix well together. A tablespoon of batter will make the size of an oyster. Fry them a light brown, and when done, butter them; cream, if it can be procured, is better than butter.

MRS. J. S. BRADLEY.

FRIED OYSTERS.

Take large oysters well drained from the liquor, dip each oyster first into finely rolled crackers, into which a little salt is sprinkled, then into beaten egg, again into the crackers,

and drop into boiling lard. Brown very quickly and put into a colander to drain, and keep hot until all done. Butter can be used, if preferred, for frying. MRS. DR. OWEN.

OYSTERS FOR NIGHT LUNCH.

Open can of largest size oysters, open on flat side and at both ends, turn the tin back so as to act as reflector. Have bright fire of coals, put the footman on grate, set the can of oysters on it, add butter, pepper, and salt; let them plump in their own juice. With pickles, crackers, and cheese, they make a delightful lunch. MRS. M. A. SCOTT.

ZAMICONO, OR SPANISH OYSTERS.

Take one can of large oysters and drain, put juice of oysters in a porcelain kettle, let it come to a boil, then throw in oysters long enough for them to plump. Dip out oysters and put in hot colander. Keep it over the fire to keep hot, then pour on the drawn butter, and serve hot.

MRS. M. A. SCOTT.

TO PICKLE OYSTERS.

Take the oysters from the liquor, strain and boil it; rinse the oysters, put them into the liquor while boiling, boil one minute, then take the oysters out, and to the liquor put a few pepper corns, cloves, and a little mace; add a little salt, and the same quantity of vinegar as liquor. Let the whole boil fifteen minutes, then pour over the oysters. To keep them for a length of time, bottle and cork them tight as soon as cool.

MRS. WM. BULL.

MOCK OYSTER.

Slice thin green tomatoes, soak one-half hour in salt water, roll in meal and fry in butter. A nice breakfast dish.

MISS SUE SMICK.

MEATS.

BAKED HAM.

Boil three or four hours until thoroughly done. Remove the skin, and cover with rolled crackers and sugar, pepper with black pepper, whole cloves, and allspice. Set in oven and brown.

MRS. R. H. WILSON.

TO COOK HAM.

Boil until thoroughly done, keeping the ham all the while well covered with water. When done, take off the skin, and stick thickly with cloves; make a paste of one egg, one tablespoonful of cream, and bread crumbs; season with pepper and salt; cover the ham entirely with this paste, about one inch thick; bake brown.

MRS. M. A. LOGAN, Elizabethtown.

ROAST BEEF.

For roast always get second, third, and fourth ribs (not rolled). Parboil one hour, then put in a pan with part of the water in which it was parboiled; season well with flour, pepper, and salt, and bake one hour; baste well.

MRS. M. HARRIS.

TOMATO HASH.

Chop cold roast beef, or broiled steak, very fine. Put a minced onion and one teacupful of tomatoes on to boil; when thoroughly done, add the beef and a small piece of butter pepper and salt to taste; serve scalding hot.

MRS. SHALLCROSS.

DRESSED HAM.

Boil ham until done, then gash it to the bone, and fill in with a dressing made of bread crumbs and onions, and well

seasoned. Then make a stiff batter of eggs, flour, and milk, and pour over, and brown in oven. MISS LIZZIE KENT.

MAYONNAISE SAUCE.

Mix three tablespoonfuls ground mustard, one-half teaspoonful salt, one tablespoonful sugar, one tablespoonful butter, and one teacup vinegar; mix the yolk of one egg with the mustard, stir the mustard slowly in the vinegar, after it becomes boiling hot. LIZZIE KENT.

STUFFED HAM.

Boil the ham quite done the day before dressing it; beat up some crackers very fine, add a few spices, mace, nutmeg, and mustard, the stuffing of a mango; mix all together; whip in very lightly the yolks of three or more eggs, if necessary, to make in a stiff paste. Take skin entirely off the ham and make incisions to the bone in several places. Put the dressing in until the holes are full, then put it in an oven and bake slowly. Beat as light as possible the yolks of six eggs, adding a spoonful of butter, a small spoon of flour; spread this over the ham, as you would ice a cake; do this before baking. MRS. WATTERSON.

VEAL CUTLETS, A LA MILANAISE.

Brown veal cutlets quickly in hot lard, then take them out of the pan, and thicken the hot lard with flour, stir until the flour browns, then pour in sufficient water to make a gravy the consistency of cream; fry some finely-minced onions in butter, then add to gravy; put in the veal cutlets, and place around them about six sliced tomatoes; season to taste, simmer gently about two hours, or until the veal is tender. The onions may be omitted, if preferred. These are excellent. MRS. J. W. SHALLCROSS.

BEEF LOAF.

To one pound of round steak chopped fine, add one and a half coffee cups of grated hard crumbs. Knead well, salt and pepper to taste. Bake three-quarters of an hour, or until well done. MRS. C. H. RICE.

TO FRY BEEFSTEAK.

Do not pound, but slash it thoroughly, immerse in strong salt water, then dip in flour, brown on both sides as fast as possible in hot lard; then cover with hot water, and let simmer one hour. Just before taking up, add salt and pepper. Keep closely covered while cooking.

MRS. A. I. HOBBS.

BOILED BEEF.

Take a nice roast, put in a pot to boil; put in catsup, tomatoes, onions, or anything you like the flavor of. Boil very tender. Do not put the salt in until almost done, as salt prevents food from cooking tender quickly.

MRS. K. PETTET.

PRESSED CHICKEN.

Take one or two chickens, boil in a small quantity of water with a little salt, and when thoroughly done, take the meat from the bones, removing the skin also, and keeping the light meat separate from the dark; chop and season to taste with salt and pepper. If a meat-presser is at hand, use it; if not, a pan will do as a mold. Put in a layer of the light meat and a layer of the dark, until all is used. Add one teacupful of the liquid in which it was boiled, and put under a small weight. When cool, cut in slices. Some sprinkle a little cracker crumbs on each layer, as they place it in the mold. Either is nice.

MRS. COLSTON.

VEAL LOAF.

Three and one-half pounds of cold veal and a good slice of boiled pork, chopped together, six crackers rolled, two eggs well beaten, butter size of an egg, one tablespoonful of salt, one tablespoonful of pepper, one nutmeg; work together into a loaf, put into a dripping-pan with some water, sprinkle with bread crumbs and small lump of butter. Bake two hours, basting frequently.

MRS. COLSTON.

ROAST SPARE-RIB.

Take a nice spare-rib, with part of the tenderloin left in; season with salt and a little pepper, sprinkle with summer savory, put in a pan with a little water. Baste often, and roast until nicely browned and thoroughly well done.

MISS LIZZIE KENT.

TO RE-COOK COLD TURKEY.

Cut the remainder of a turkey in small pieces, add to this a half pint of oysters cut in pieces, strew the bottom of a deep dish with cracker crumbs, cover with a layer of turkey and oysters, add a little salt, mace, and cayenne pepper; repeat until oysters and turkey are used up; add a little liquor from the oysters. Put in oven for twenty minutes, then add more oyster liquor, an egg beaten, a few small lumps of butter, some cracker crumbs, with nutmeg grated over the top. Brown nicely.

MRS. S. P. MYER.

HAM TOAST.

Fry bread brown in a good deal of butter, and put on each layer ham which has been chopped fine. Set in oven till warmed through.

SELECTED BY MRS. L.

VEAL CROQUETTES.

Take fine minced veal, moisten with cream and beaten egg; season with pepper, salt, and herbs, form into small cones, crumb the outside and fry, or else put in the oven and bake, basting frequently.

SELECTED BY MRS. J. L.

BEEFSTEAK.

Prepare steak by hacking well with a knife, and sprinkle slightly with flour; have frying-pan hot, and grease thoroughly with lard. Place meat in pan and cover tightly. Cook one minute, and turn meat and cook another minute. Salt and pepper to suit taste just before placing on warm dish. Serve immediately.

MRS. DR. HOOPER.

"Sausage"

- 12 lbs meat.
2 heaping tablespoons
of salt.
1 1/2 tablespoons black pepper.
1/2 tablespoon red pepper.

"Scrapple"

Upper head, heart 1/2 liver
cut together with bones
will fall out. Grind meat
the lean meat except the cook
might to favor in the soup
where meats were cooked
and then add meat salt
and pepper to taste. Stir
all together it is cooking
put meat in little of
time or it will lump.

"Mr. M. H. H. H."

Canned Corn

11 Pints corn / Pint salt
1 Pint sugar mix well
and let set over night.
Pack in jars & seal tight.



TO ROAST TURKEY.

Let the turkey be well washed and dried, then rub it inside and out with salt; make a stuffing of stale bread or, if necessary to use fresh bread, let it be toasted; rub it up fine, add onion, pepper, salt, celery seed, and butter enough to moisten it; by no means use any water. Keep water enough in the pan for roasting, and baste frequently. An eight-pound turkey must roast from three to four hours.

MISS FANNIE MOORE.

CHICKEN PIE.

Boil your chickens until tender, season highly with salt, pepper, and butter; add a half cup of sweet milk to the liquor; thicken with one tablespoonful of flour. Line a dish with a rich crust, put chickens into dish, pour over gravy, adding a half tablespoonful butter. Cover with crust, and bake half an hour.

MRS. DR. OWEN.

YORKSHIRE PUDDING.

Six eggs, one quart sweet milk, ten heaping tablespoonfuls of flour, a little salt. Beat the eggs well, whites and yolks together. Mix the flour (into which put two heaping teaspoonfuls Price's Cream Baking Powder) very smoothly, and pour into the dripping-pan, after the beef is partly cooked, allowing one and one-half hours to cook the pudding. Lay a gridiron across the top of dripping-pan to support beef, allowing the gravy to drip into the pudding. Serve in the dripping-pan, as quickly as taken from the oven. This is excellent.

MRS. R. B. MULLET.

CREOLE STEAK.

Beefsteak should be thin and tender. Broil in the usual way. Put into your fry-pan a lump of butter, heat over a quick fire; have ready some sliced onions, and when the butter is frying hot, put in the onions and fry to a brown color; then add one can of good tomatoes, seasoned to taste; shake them briskly over the fire until done. Place the steak on a hot dish, pour the creole over, and serve hot.

MRS. M. BOYCE.

TO MAKE SAUSAGE.

One hundred pounds ham trimmings, fifty pounds good lean beef, one pound of white ground pepper, one-half pound unground white pepper, one pound of mustard seed, five cents worth of saltpetre; salt to taste.

MRS. ADDIE HAINES.

TENDERLOIN.

Wash thoroughly, then slice through the middle; make a stuffing as for a turkey, and flavor with onions; stuff each tenderloin and roll up, fastening it securely with thread (which is removed before sending it to the table). Place in a dripping-pan with a little water, and dredge with flour; baste frequently; when done, make a gravy. Send each to the table in separate dishes.

MRS. COLSTON.

ROAST SWEETBREADS.

Four fine sweetbreads, one raw egg, one-half cup rolled crackers, one cup cream gravy, two tablespoonfuls melted butter, one tablespoonful of mushrooms, or walnut catsup, pepper and salt, rounds of fried bread. Parboil and blanch the sweetbreads, by throwing into cold water; dry and dip in egg, then in cracker crumbs; lay in small dripping-pan, pour the butter over them; set in the oven and roast, covered, three-quarters of an hour, basting often with the gravy. Dish upon fried bread. Add catsup to gravy, boil and strain over sweetbreads.

MRS. M. A. SCOTT.

DRESSED STEAK.

Take a tender two-pound round steak, turn and beat nicely, then spread thinly with butter, and season with salt and pepper, and spread thickly with rolled crackers; roll the steak over and over, and bake in a pan with a little water; baste often.

MISS LIZZIE KENT.

GROUND BEEFSTEAK.

Grind the steak through a sausage-grinder, season with pepper and salt; beat one egg and mix with it; make into cakes one and one-half inches thick, some pieces of butter on top, and bake in stove.

MRS. J. H. THOMPSON, Nashville, Tenn

A NICE SUPPER DISH.

Take a large fat chicken (a hen is preferable); boil well until it is tender. You can first make a dish of chicken soup for dinner; then pick the chicken to pieces, and cut as you would for salad—not too fine; take three eggs, beat them well, one-half pint of cream or rich milk, piece of butter the size of an egg. Place these in a saucepan on the fire, stirring until cooked sufficiently—a few minutes will be all that will be necessary. When this is done, add the chicken, and allow it to heat; place toast on a pretty, oblong dish, do not use a vegetable dish, it gives the appearance of hash; then spread the chicken on.

MRS. DR. BAILEY.

DRY HASH.

Chop cold meat; also chop six boiled potatoes, two onions salt, pepper, and a little butter; put in pan and bake ten minutes.

SUE HARRIS.

DEVILED HAM.

Take one-half dozen slices of boiled ham and chop fine; then add salt, pepper, and one-half teaspoonful of mustard, one-half teaspoonful of celery seed, and one half teacup of vinegar; if desired, use red pepper.

SUE HARRIS.

SAUSAGE MEAT.

To forty pounds meat chopped very fine, add thirteen ounces of salt, two ounces powdered sage, four ounces best black pepper, or two ounces cayenne pepper; mix thoroughly; fry in cakes.

MRS. SEMPLE.

VEAL ROLL.

Three and one-half pounds of veal, fat and lean, chopped fine, two eggs, a large tablespoonful of butter, six small crackers, pounded fine, one tablespoonful of salt, one of pepper, one nutmeg, one slice of salt pork, chopped fine; work all together in the form of a loaf of bread, bits of butter on top; grate over it crumbs of bread; put in a pan, with the bottom covered with water, and bake two hours; eat cold, in slices.

MRS. J. C. HERNDON.

STRENGTHENING JELLY.

Take equal quantities of lean beef and veal; put them into a jar with nutmeg, and salt to taste; tie the mouth of the jar close, and put it up to the neck in water; let it stew twenty-four hours; strain the jelly from the meat, add a little isinglass, dissolved in a little of the jelly, if it is not stiff enough.

MRS. S. H. DARNALL.

CHICKEN CROQUETTES.

Chop fine two cupfuls boiled chicken, adding half a dozen oysters, if preferred; mix with this, one cup of bread crumbs soaked in one-half cup of hot milk, in which has been melted half cup of butter, one teaspoonful each of mustard, pepper, and salt, one egg beaten; make into rolls of any desired length. Dip these in an egg well beaten with a spoonful of cold water, and then rub in cracker dust; fry quickly in hot lard.

MISS BETTIE BUTTON.

CHICKEN CROQUETTES.

One pound of finely-chopped chicken, one-half pound of stale bread crumbs, over which pour one pint of water in which the chicken is boiled, one fourth pound of butter (or, if the chicken is fat and boiled the day before, the oil which rises and hardens is a good substitute for butter), three eggs beaten separately and very light, one teacup of sweet cream; salt, pepper (red or black), and nutmeg to the taste. Put

bread, eggs, butter, and seasoning in a saucepan, set in another of boiling water, and cook until the eggs are done, stirring constantly. It takes a very few minutes, if the water is boiling; when it begins to cool, stir in the chicken; when cold, roll into shapes; just before rolling them, stir in the juice of a lemon, and dip in egg and cracker meal, and fry in hot lard.

MRS. LUCY G. HARDY.

CROQUETTES.

Boil one chicken and one sweetbread till well done; chop very fine; grate three pints bread crumbs, or crackers; mix with one pint of liquor from boiled chicken until a mush; boil, and add the whites and yellows of two eggs; mix mush with chicken; season with nutmeg, mace, and pepper; when cold, roll and fry in boiling lard; shake them like oysters.

MRS. C. F. TURNER.

CROQUETTES.

One pound of turkey, or any fowl, chopped fine, one-half pound of bread, three teaspoonfuls of parsley, one-half pound of butter, one teaspoonful of onion; mix meat and herbs well; add salt, pepper, and a little mace, one nutmeg; make soft sponge of bread, butter, and a little hot water; when cool, mix with it meat, putting in two raw eggs, and three tablespoonfuls of cream; mix well, and roll in any shape; dip in some raw egg, then in grated bread, and fry in boiling lard.

CHICKEN CROQUETTES.

Boil two medium-sized chickens until they are very tender; add one pint of cream, almost half a pound of butter, with a liberal allowance of salt and pepper; shape by pressing into small molds, or cups; fry in hot lard, or butter, until brown.

MRS. DR. BAILEY.

CROQUETTES.

Two pounds of boiled veal chopped fine, one and one-half pounds of powdered crackers, or bread crumbs, one large

onion, three hard-boiled eggs chopped fine, one teacup sweet milk, one teacup wine, one dessert spoonful of cinnamon, one teaspoonful each of cloves and allspice, and one nutmeg (all spices pounded fine). Make into balls, and roll them in the yolk of egg to prevent them from falling to pieces; drop into boiling grease, turn and cook until brown; stick with cloves, if preferred, after cooking.

KATE SMITH, Col.

SAUCES.

GOOSEBERRY CATSUP.

Eight pounds half-ripe gooseberries, four pounds sugar, one pint vinegar, one tablespoonful each of cinnamon, cloves, and allspice, one teaspoonful salt; boil slow and stir frequently, until very thick like jam.

CLARA MONROE.

CHILI SAUCE.

One large onion, two red peppers, six large tomatoes, one tablespoonful salt, two tablespoonfuls brown sugar, two teacups vinegar, one teaspoonful of cloves; boil slowly two hours; stir well.

MRS. LEWERS.

GREEN TOMATO LAY.

Two gallons green tomatoes, sliced without peeling, twelve good sized onions sliced, two quarts of vinegar, one quart of sugar, two tablespoonfuls each of salt, ground mustard, black pepper, one tablespoonful each of allspice and cloves; mix all together and stew until tender; stir often, lest they should scorch.

MRS. HERNDON.

CUCUMBER SAUCE.

Pare and grate cucumbers, and take out large seed; take the pulp, salt, and drip all night; squeeze dry; to one quart

of pulp, add one teacup of grated horse radish, white mustard seed, celery seed, black pepper, a little sugar, and more salt, if needed; then enough cider vinegar to make all proper consistency. Put in large-mouth bottle, and seal well.

MISS L. LEE HARRIS.

RIPE TOMATO SAUCE.

Two dozen large ripe tomatoes peeled and sliced, eight onions sliced, eight teacups of vinegar, eight tablespoonfuls each of salt and sugar, four green peppers sliced, one tablespoonful each of ground cinnamon, allspice, ground cloves, celery seed, and nutmeg. Boil five hours.

MRS. S. H. DARNALL.

MINT SAUCE.

Three tablespoonfuls of mint, picked and washed, two tablespoonfuls of powdered loaf sugar, six tablespoonfuls of good wine vinegar.

MRS. J. W. SHALLCROSS.

CHILI SAUCE.

Twenty-four large ripe tomatoes, eight green bell peppers, four onions, eight cups of vinegar, eight tablespoonfuls of sugar, eight tablespoonfuls of salt, one teaspoonful each of mashed cloves and ginger, one tablespoonful of celery seed; chop all very fine, and boil until thick.

MRS. HERNDON.

TOMATO CATSUP.

One peck of tomatoes, one cup of salt, three tablespoonfuls black pepper, two tablespoonfuls of cloves, two tablespoonfuls allspice, one large pod of red pepper, chopped very fine, four onions chopped, one teacup of brown sugar, twelve cloves, same of garlic; pour boiling water over the tomatoes, to remove the skins; put into kettle with one quart of vinegar, and boil two hours; put through a colander and add two tablespoonfuls of celery seed. Bottle while hot.

BLUEGRASS RECEIPT BOOK.

CHILI SAUCE.

Twenty-four ripe tomatoes, eight onions, six peppers, eight coffee cups of vinegar, eight tablespoonfuls of sugar, eight tablespoonfuls of salt, one tablespoonful of cinnamon, one of allspice, one of nutmeg, one of cloves. Boil all together until done, and seal while hot. MRS. ROSS.

CUCUMBER PICKLES.

Take large cucumbers, peel them and cut in thin slices lengthwise; soak in salt water three hours, then rinse them in clear water. Place them in jars with red pepper and white mustard seeds; pour cider vinegar over them, and seal in air-tight jars. MISS ELLA MCGEE.

MUSTARD SAUCE.

Yolks of two eggs beaten; mix in them a glass of acid jelly, one teaspoonful of black pepper, one tablespoonful of mixed mustard, one of butter, one teacup of vinegar; cook all together, stirring all the time. After it becomes cool, add a half teacup of tomato catsup. MRS. W. H. MUNNELL.

CHILI SAUCE.

Scald and peel one bushel ripe tomatoes; eight large red peppers, six onions; chop fine, and mix; add two pounds brown sugar, six tablespoonfuls each of salt, ground cloves, allspice, white mustard seed, and celery seed, three tablespoonfuls ginger, four quarts of vinegar; boil all together five hours. This quantity makes two gallons.

MRS. D. P. CURRY.

SWEET TOMATO SAUCE.

One peck of peeled tomatoes, one quart of vinegar, four pounds of brown sugar, one ounce of cinnamon, one ounce of allspice; cook until very thick, and just before taking off the fire, add a teaspoonful of salt. MRS. WM. McAFEE.

SAUCE FOR COLD MEATS.

Beat three eggs, leaving out one of the whites; cut up one large wine glass of acid jelly into the eggs; mix a tablespoonful of flour and mustard with a little vinegar, one tablespoonful of butter, one-half teacup of vinegar; boil the whole mixture, and stir all the time until it becomes thick. A green cucumber pickle, chopped fine, may be added, if you like.

MRS. MUNNELL.

PICKLES.

CUCUMBER PICKLES.

Make the brine to bear an egg; have enough to cover the pickles, and leave them in it three days; then pour off the brine and boil it, skimming off all the froth that collects on the top; do this for ten days, or two weeks, every day. After taking the cucumbers out of the brine, soak them in fresh water one night. Take vinegar and fresh water (half and half), with enough alum to make the pickles brittle. Scald them with this every day, until they are green, which will be in three or four days, or perhaps longer. When the cucumbers are ready for the vinegar, boil with one pound each of allspice, cloves, cinnamon, and horse radish, and one-half pound of celery seed with one gallon of onions (skins off) in the vinegar till they are about half done; sweeten to taste (one gallon of onions with the above ingredients will be enough for five or six gallons of cucumbers). Use red peppers, and have the vinegar *cold* when you pour it over the pickles. Don't take them out of the water until you have the vinegar ready to pour over them, as they will wither. In the stuffing of the cucumber mangoes, use grated horse radish, white and black mustard seed, celery seed, grated nutmeg, ground cinnamon, allspice, cloves, cayenne pepper, black pepper, and a little salt and sugar.

MRS. E. H. VERNON.

TOMATO PICKLE.

Two tablespoonfuls mace, two of ginger, two of cinnamon, one of allspice, one of celery seed, one of mustard seed, three of ground mustard, one of turmeric, three pounds of sugar, one dozen sliced onions, one peck sliced green tomatoes; sprinkle well with salt; let stand three days, then drain, put tomatoes and onions in a kettle, stir in the seasoning. Cover with vinegar, cook slowly one hour, stirring occasionally.

MRS. C. F. TURNER.

SPANISH PICKLE.

Slice one and one-half dozen cucumbers, two large white heads of cabbage sliced, sprinkle with two tablespoonfuls of salt, let stand six or eight hours. Slice eight green peppers, let stand in salt and water for a few hours; slice two dozen good size white onions. Dressing: One-quarter of a pound of mustard, two ounces of white mustard seed, one ounce of turmeric, one ounce of celery seed, one-half pound of sugar. Mix with six pints of strong cider vinegar. Put alternate layers of dressing and vegetables in kettle, cook until it is thick. A teaspoonful of curry powder is an improvement.

MRS. CHARLES SEMPLE.

SPANISH PICKLES.

One peck cucumbers sliced about one inch thick, two dozen pods green peppers, sprinkle with salt, and let stand twenty-four hours; then put all in a bag, and drain all night. Prepare vinegar by adding to one gallon pure cider vinegar one ounce turmeric, two ounces white ginger, two boxes ground mustard, one ounce horse radish, two ounces celery seed, four tablespoonfuls salad oil, and one and one-half pounds of brown sugar.

MRS. R. H. OTTER.

ONION PICKLES.

Select white onions not larger than a large olive, peel and put in brine strong enough to float an egg, and change it every day for a week. Then put for one day in cold water,

drain well. Put in jars with red peppers and pieces of horse radish, whole black pepper, and allspice and mace. Heat the vinegar to boiling point and pour on. This do twice.

MRS. R. B. MULLETT.

MIXED PICKLE.

One peck of green tomatoes, one peck of green cucumbers, two large heads of cabbage, one-half gallon onions, four dozen green peppers. Chop fine and mix well; then add seasoning of small tin box mustard, one pound of white mustard seed, two ounces turmeric, one tablespoonful ground cloves, one ounce of celery seed, tablespoonful of ground mace, tablespoonful cinnamon, two teacupfuls horse radish, one pound sugar; scald vinegar before adding.

MRS. W. E. AMBROSE.

CABBAGE PICKLE.

Five heads of cabbage, two gallons vinegar, one-half pound brown sugar, two tablespoonfuls ground ginger, two of black pepper, two of mustard, one tablespoonful turmeric, one of grated nutmeg, one of celery seed, one of allspice. Put cabbage in brine for four days, then take out and put on cloth to dry two days. Boil vinegar with seasoning fifteen minutes, then put in cabbage, and boil until cabbage looks clear.

MRS. C. F. TURNER.

CHOW-CHOW.

One-fourth bushel of cucumbers, one-fourth bushel of green tomatoes, four dozen red peppers seeded, three dozen onions, three heads of cabbage, one-half pound white mustard seed, one-fourth pound black mustard seed, one-fourth pound celery seed, one-half pound grated horse radish, two tablespoonfuls of turmeric, two pints of sugar. Chop vegetables fine, and salt well; let stand two or three days. Then drain well, put in seasoning, and mix thoroughly. Pour over enough vinegar to cover well. Dissolve a little piece of alum in vinegar to make brittle. Use three tablespoonfuls olive oil if liked.

MRS. C. F. TURNER.

CHOW-CHOW.

One peck green tomatoes, three heads of cabbage, two dozen onions, two dozen green and one dozen red peppers (seeds removed), horse radish and celery seed. Chop all together and add three teacups salt. Strain over night. Next morning press out the water and add white mustard and celery seed, and half pound brown sugar. Place all together over the fire in a gallon of vinegar, with cinnamon and allspice tied in a cloth. Let it come to a boil, then take off and place in jars with turmeric in layer.

MRS. SMYSER.

MEXICO PICKLES.

Four large heads of cabbage, one peck green tomatoes, two dozen cucumbers, one dozen large onions, one dozen green peppers. Chop each separately. Mix all together. Put a layer of mixture and a sprinkle of salt. Let it set all night, then squeeze it dry with the hands and cover with vinegar. Let it set for twenty-four hours, and squeeze as before, and put in the jar. Take enough vinegar to cover it, and put in a kettle, with two pounds of sugar, one-half ounce of cloves, cinnamon, allspice, and mace; grind the allspice, and tie up in a thin cloth. Let it boil a few minutes, then pour over the pickles.

MRS. CHARLES SEMPLE.

PEPPER MANGOES.

One-half bushel bell peppers, slice off the tops, remove all seeds; make a heavy brine and drop in bottoms and tops, allowing them to remain over night.

Dressing: Six heads of cabbage chopped fine, and twelve large onions. Mix these, adding two teacups of salt. Let remain all night, then squeeze out all the water. Season with one-half pound of white mustard seed, one-half pound of cinnamon, one-half pound of allspice, one-half pound of mace. After draining peppers, fill with dressing and sew on tops of peppers. Then cover well with vinegar.

MRS. J. K. GOODLOE.

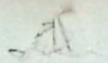
"Pepper Hark."

Seed mangoes. Grind on
food chopper. Let stand
in salt water over night.
Grind cabbage, salt. Let
stand two hours, mix
the two together 1-3 cabbage
and 2-3 mangoes make
vinegar as for sweet
pickles, put the mixture
in vinegar and boil
until well done, then seal.
Mrs. Wilhoit

"Beet Relish"

One qt of cooked beets
chopped fine, 1 qt of raw
cabbage, chopped. 1 cup of
grated horse radish, (2)
cups of granulated sugar.
1 table spoon of salt.
1 table spoon black pepper.
1 tea spoon of cayenne pepper.
cover with cold vinegar and
seal up. (Aunt Dollie)







Mrs. Lamb.
MUSTARD PICKLE.

Four dozen large cucumbers, cut in pieces half an inch thick, sprinkle with salt and let them stand several days (cucumbers from brine will do). Half dozen green peppers, half as many green beans as cucumbers. Put cucumbers, beans, and peppers in a kettle with vinegar, and one-half ounce of turmeric, one teacupful of brown sugar; take ground cloves, cinnamon, and celery seed, half box of mustard, make a paste of olive oil, mixed in with the mustard. Stir this in the pickle after it is yellow; add small quantity of red pepper; stir well once or twice a week.

MRS. CHARLES SEMPLE.

PICKLETTE.

Three dozen green cucumbers cut in squares, three dozen onions sliced, small ones whole, eight heads of cabbage quartered. Put all in a basket, sprinkle well with salt, and let drip twenty-four hours; two quarts vinegar, two pounds brown sugar, two tablespoons each of ground mustard, black pepper, cinnamon, turmeric, celery seed, one teaspoon each of allspice and mace. Boil all together for twenty minutes, stir well. When cold put in small jars.

MRS. J. C. HERNDON.

PICKLES.

One-half bushel of green tomatoes that have been touched by frost; wash and slice them; one dozen onions, and a few cloves of garlic, twelve green pods of pepper sliced also, sprinkle salt over them, and let them set all night. Next morning drain water from them; then put two ounces of allspice, two of ginger, one of mace, two of mixed mustard, one of turmeric in a muslin bag—the spices must be well beaten. Put a layer of tomatoes and spices alternately in a kettle until it is full; then add strong vinegar and two pounds sugar; boil until tender.

MRS. W. E. AMBROSE.

CUCUMBER CATSUP.

Peel your cucumbers, lay in cold water as for the table, take out, chop very fine, season with salt, and put in an

earthen vessel, and let remain for twenty-four hours; then press them well in a colander to extract the water, put them on a large dish and season with black pepper and white mustard seed to the taste. Put in small glass jars with strong vinegar, and seal close.

MRS. FISHBACK.

CHOW-CHOW (Delicious).

Two dozen large cucumbers, one-fourth peck green tomatoes, one-fourth peck soup beans, one dozen onions, one half dozen green peppers. Cut these in pieces about an inch long, sprinkle with salt, and let stand twenty-four hours; then drain well and mix thoroughly. Add one saucer of grated horse radish, one-half teacup of white mustard seed. Take one ounce ground cinnamon, one ounce turmeric, one box Coleman's mustard, two ounces olive oil, and ten cents' worth of celery seed, and mix into a paste; mix well all ingredients, put into a jar; boil vinegar enough to cover well (after sugar has been added sufficient to sweeten), pour over all in the jar while hot.

MRS. S. P. MEYER.

SWEET MANGO PICKLES.

Take half-ripe cantaloupes (perfectly firm), and put them in brine that will bear an egg; let them stand in the brine for ten days, turning the top ones down once every day, to keep them from getting soft. Take them out of the brine and let them lay in fresh water all night; then peel them and take the seed out (those you wish for mangoes, the others you can slice up). Pour boiling water over them, to draw the salt out; then have some strong alum water, and boil them in it, to make them firm. When taken out of the water, put them in cold water. Take some of the sliced pieces and preserve them in vinegar, sugar, and stick cinnamon, to flavor them. These are to stuff the mangoes. Use one-half pound each of white mustard seed and coriander seed, a little turmeric, sugar, and the sliced cantaloupe. When they are stuffed, have the vinegar made very sweet, and put them on to preserve. Use the stick cinnamon for these pickles. Put in a few sliced nutmegs, a very little ginger, and a little mace, if you like it. I very seldom use it.

MRS. E. H. VERNON.

SWEET YELLOW PICKLES.

One and a half-dozen cucumbers, peeled, and cut lengthwise; one and a half-dozen onions, sliced; four heads of cabbage, quartered. Put a cloth in a basket, and alternate layers of vegetables and salt; let drip twenty-four hours. In the meantime, take two gallons of best vinegar, nine pints of brown sugar; season with ground cinnamon, cloves, race ginger, pepper, white mustard seed to taste, and turmeric to color. Put the vegetables in a jar (if too salt, wash off); heat the vinegar to boiling, and pour over four successive mornings. Ready for use in a month.

MRS. MARIA BOYCE.

SWEET PICKLE CHERRIES.

Twelve quarts cherries, six pounds sugar, six pints vinegar; boil and pour over fruit hot. Next day drain off through colander. Boil over, and pour over the fruit while hot. Repeat this the third day; then put fruit and syrup on, and cook long enough to scald the fruit well. Put spice cinnamon, and cloves in the bottom of the jar, and pour fruit and syrup over it.

MRS. J. W. SHALLCROSS.

SPICED PEACHES.

Either peel peaches or take off the fur, as for brandy peaches, or merely dry them out of cold soda water. Make a syrup of six pounds good brown sugar to one gallon of vinegar; after the syrup has boiled and been skimmed, drop in the peaches, and boil until a straw can be easily run to the stone. Put one tablespoonful each of mace, cinnamon, and nutmeg in a bag, and boil with the peaches.

MRS. J. W. SHALLCROSS.

PICKLED CHERRIES.

Fill a gallon jar with ripe cherries; cover them with vinegar made quite sweet; add a cup of powdered allspice.

PEACH MANGOES.

One peck of large freestone peaches, nearly ripe; split and take stone out. Soak in weak brine twenty-four hours. Take out and put in alum water over night. Chop four large cucumbers, two onions, a teacup of white mustard seed and half cup of celery seed; powdered cloves and spice, two tablespoonfuls; a pound of sugar, and a half teacup of salad oil. Mix all together; fill peaches and tie together. Put in kettle; cover with vinegar; let them get thoroughly hot through. Put in jars and seal.

MRS. J. F. BABBITT.

SWEET PEACH PICKLE.

Seven pounds of fruit, on or off the seed, three pounds of sugar, one quart good vinegar, one-half ounce cloves, one-half ounce of cinnamon boiled in the vinegar. Pour this over the fruit two mornings, and the third cook the fruit. Any extra other fruit may be pickled in the same way.

BLUEGRASS.

SWEET PEACH PICKLE.

Two gallons of peaches; scald a few at a time for five minutes in a syrup of five pounds of brown sugar and two quarts of water. Put peaches in a jar. Boil two quarts of vinegar, one-half ounce of cloves, and a little mace with the syrup, and pour over the peaches and cover tightly. After scalding the peaches, if dropped in cold vinegar, it will prevent them from shrinking.

MRS. C. H. RICE.

SWEET CANTELOUPE PICKLE.

Take canteloupes that are almost grown, but quite hard and green; slice and peel, and lay them in salt water over night; then boil in strong alum water until clear, but not soft. To seven pounds of the melons, add one quart vinegar, three pounds sugar, one tablespoonful each of mace and cinnamon, one dozen cloves, three tablespoonfuls of white mustard seed, one short stalk horse radish cut in bits. When the melon is taken from the boiling alum water, drop in cold water, and let

lay three or four hours; wipe dry, place in jars, heat the sugar, vinegar, and spices, and pour over hot.

MRS. S. H. DARNAIL.

SPICED PEACH PICKLE.

Seven pounds of peaches, pared and cut in half; three pounds of good brown sugar, one quart of vinegar, one teaspoonful of powdered cloves, one of cinnamon, and one of mace. Boil the sugar and spice together; then add the fruit, and boil until clear. You can preserve the peaches whole in the same way.

MRS. WILLIAM BULL.

SWEET PICKLE.

One-half pound sugar to a pound of fruit; one pint of vinegar. Season with spices to taste. Boil the seasoned vinegar; scald the fruit every other day. Give all a good boiling together.

MRS. C. F. TURNER.

SALADS.

HYDON SALAD.

One gallon of cabbage, one-half gallon of tomatoes, one quart of onions, one pint of green peppers, all chopped fine. Salt all together, and let stand twenty-four hours. Two tablespoonfuls ground mustard, one ounce cinnamon, one of celery seed, one of cloves, two ounces of turmeric, three pounds of sugar. Mix all together, add three quarts of vinegar, and boil twenty minutes.

MRS. WM. OTTER.

SALAD DRESSING.

Yolk of one hard boiled egg, and one of raw egg; mix together with oil, drop by drop, until smooth; add pepper, salt, and the juice of three lemons.

MRS. M. A. SCOTT.

SALAD DRESSING.

Two eggs, one-quarter of a coffee cup of vinegar, three-quarters of a cup of water, two teaspoonfuls prepared mustard, two teaspoons of sugar, one teaspoon of salt, one teaspoon of celery seed, heaping tablespoonful of butter, red or black pepper to taste. Beat the eggs light, and add the other ingredients, last of all the vinegar and water; cook until it thickens, stirring all the time. When done, add the celery seed.

MISS M. C. SLAUGHTER.

SLAW DRESSING.

Miss
Beat one egg, half a teaspoonful of mustard, teaspoonful of black pepper, one of salt, two teaspoonfuls of butter together, and stir in half a teacup of boiling vinegar; boil up, and pour over cabbage.

MRS. BABBITT.

IRISH POTATO SALAD.

Fisher
Mash the potatoes well, and season with butter, salt, and pepper. To a quart of potatoes, add a teacup of onions chopped as fine as possible, one teacup celery seed, and one-half cup sugar; boil two eggs hard, and slice after the salad is dished.

MISS LIZZIE KENT.

DRESSING FOR CHICKEN SALAD.

Yolks of nine hard boiled eggs, one-half pint of olive oil, one-half pint of vinegar, one-fourth pint of mixed mustard, one teaspoonful each of cayenne pepper and salt, two large heads of celery. This dressing is sufficient for two chickens.

MRS. MATTIE FISHBACK.

TURKEY SALAD.

Boil a ten-pound turkey done, pull the turkey apart and chop fine. Use three bunches of celery with six pickles chopped fine, mix with the turkey, and chop very fine. To one teacup of Durkee's salad add one-half teacup of vinegar, and one teaspoonful of salt, and stir well into prepared turkey.

MRS. HARRIS.

SALMON SALAD.

To one can of salmon well pickled, add two eggs, one tea-cup of vinegar, dessert spoon of butter, salt and pepper to taste. Beat all except salmon together, put on stove, and boil until it thickens, stirring all the time. Add the salmon. Slice one hard boiled egg over top. *Mrs. Herndon*

MRS. HERNDON.

POTATO SALAD.

Boil one dozen potatoes; when perfectly done, peel and slice. Add two hard boiled eggs, and one onion cut up very fine; season with salt and pepper; heat one tablespoonful of lard; pour over potatoes. Add a half cup of vinegar. Mix well and serve. *Mrs. Dr. Owen*

MRS. DR. OWEN.

OYSTER SALAD.

To do
To a two pound can of cove oysters beat up four eggs, one-half teacup of cream, tablespoon of butter, a little cup of vinegar, cayenne pepper, a heaping tablespoonful of celery seed, teaspoonful each of mustard, salt, sugar, and black pepper. Put all on fire, and cook until consistency of thick cream; then add rolled crackers until like mush; pour the liquor off the oysters, and when the dressing is cool, add oysters. Garnish with parsley. Roll and sift crackers. Do not put next fire, but over a vessel of boiling water. Beat eggs, sugar, and butter together. Mix mustard in vinegar; then add eggs and cream last. *Cooking Club*

COOKING CLUB.

OYSTER SALAD.

One chicken, two tablespoonfuls of mustard, one each of sugar, pepper, and salt, one cup of vinegar, yolks of six eggs, four pickles, celery to taste, one can of oysters, one small head of cabbage, one quarter of a pound of butter.

MRS. DINWIDDIE, Hustonville, Ky.

CHICKEN SALAD.

Boil the chicken until very tender; take the skin off; cut very fine. Take tender part of four heads of celery, and cut

fine; let it stand in water awhile. For dressing, boil two eggs hard, beat the yolks very fine; then add two raw yolks, one teaspoonful mustard, pepper and salt, and one tablespoonful of vinegar. Stir all together, and pour olive oil on slowly, stirring all the time.

MRS. DR. OWEN.

CHICKEN SALAD.

Boil one chicken in two quarts of water, adding one dessert spoon of salt. Shred the chicken, and then cut fine. Take three bunches celery, one small, hard, white head of cabbage, three cucumber pickles, and three hard boiled eggs. Chop fine, and add to the chicken; mix well. Dressing for salad. One tablespoonful of mustard, mixed with two tablespoonfuls hot water, one teaspoonful pepper, one dessert spoon salt; mix this with half pint of liquid and oil from which the chicken was taken, and one egg beaten well. Set on the fire, and stir until it thickens, and then add half a pint of vinegar. Pour this dressing over the chicken, and mix well. If no celery is to be had, use beaten celery seed.

MRS. R. N. WILSON.

CHICKEN SALAD.

Boil done one chicken, chop white meat fine. Bring to a boil one cup of vinegar, two tablespoonfuls of chopped celery, two teaspoons of celery seed, tablespoonful of white mustard seed, tablespoonful black pepper, two teaspoonfuls of salt, two of mustard, tablespoonful of melted butter, and one tablespoonful of sugar. Pour over chicken, and stir in four hard boiled eggs chopped fine, also three large cucumber pickles, chopped fine. Mix well.

LILLIE BABBITT.

CHICKEN SALAD.

Pick to small pieces two chickens, which have been boiled tender; cut up an equal quantity of celery, and mix with it. Take yolks of six eggs, three-fourths cup of butter, pint of vinegar, one-fourth cup of sugar, three tablespoonfuls of mus-

tard, one teaspoonful of salt, one of pepper. After boiling and allowing it to cool, add one cup of cream. Pour this dressing over the chicken and celery.

MISS BETTIE BUTTON.

COLD SLAW.

Select the finest heads of bleached cabbage; shave very fine; after that, chop (the more thoroughly the better) enough to fill a large vegetable dish. Boil four eggs until hard; mix the yolks smoothly with a little cold water, and gradually add to them a cup of sweet cream, two tablespoonfuls of mixed mustard, one heaping tablespoonful of sugar, one teaspoonful of salt, a quarter pound of butter, and a little pepper. Place all these ingredients, mixed together, in a small stew-pan over the fire. Put the cabbage into the dish in which it is to be served. Let the sauce come to a boil; pour it hot over the cabbage. Lastly, add a teacup of good vinegar. Add a pinch of bruised celery seed or use celery vinegar.

MRS. S. H. DARNALL.

HOT SLAW.

Guided
One hard white cabbage, chopped fine; two eggs, well beaten; one tablespoon butter, half tablespoon mustard, one tablespoon sugar, one teacup vinegar, one dessert spoonful salt, same of pepper. Put the seasoning in a pan on stove, stirring until it thickens. Then pour the dressing over the cabbage; set over a pot of boiling water until hot. Serve hot.

MRS. R. H. WILSON.

BREADS.

SALT RISING YEAST.

One and a half pints of fresh sweet milk, two pints sifted flour, three tablespoonfuls of scalded meal, just enough salt, about a teaspoonful, to taste in the batter. Boil the milk and set off the fire to cool while you scald the meal; then stir into the milk the meal, salt, and last the flour; beat the whole to smooth batter, but not long enough to cool the yeast too much.

MRS. THOMAS.

POTATO YEAST.

Six large potatoes, boiled and mashed very smoothly, and thin with cold water to the consistency of batter for cakes; add two tablespoonfuls of white sugar, and a "Twin Brothers," or any kind of yeast cake, dissolved in a teacup of tepid water, to bring on fermentation.

MRS. L. G. HARDY.

BREAD DOUGH (HOP YEAST) CAKE.

Two cups light dough, two eggs, one and one-half cups sugar, one-half cup butter, one teaspoonful soda; beat well with the hand, and add about one-half cup of flour. Turn into a well-buttered pan, and allow it to rise one hour before baking. By adding seeded raisins and spices it makes a very nice fruit cake.

MRS. DR. MONROE.

YEAST.

Take four Irish potatoes, grated raw, three tablespoonfuls white sugar, one of salt; pour one quart of boiling water to this mixture; set on the stove and cook to the consistency of starch, then dissolve a cake of yeast in warm water and beat in when the mixture is cool enough; set in a warm place to rise, then can. Shake well when used.

MRS. L. F. VAUGHAN.

YEAST.

Put four potatoes, peeled, into three pints of water, and boil, then mash thoroughly in the water; pour this over one quart of flour, and mix with one teaspoonful of salt, one tablespoonful of sugar; let stand till cool. Dissolve four cakes dried yeast in one pint of cold water; pour this into the flour and potatoes, and let stand over night; next morning cover closely, and put in a cool place. This will last two months.

MRS. LEWERS.

BREAD.

Sift flour well, one tablespoonful of salt, full cup of lard, one pint cup not quite full of potato yeast, one-fourth teaspoonful of soda, one teaspoonful of sugar into yeast, stir in well one quart of water; mix and knead well; if bread or rolls are desired for morning, mix early in morning. Roll out and cut with cutter.

MRS. LEWERS.

POTATO YEAST.

Take four large white potatoes, boil until well done, pare and mash very fine, add one dessert spoonful of sugar, pour over this two and one-half pints of the water the potatoes were boiled in, set away to cool; dissolve one cake of Twin Brothers yeast in a cup of tepid water, and when cool add to the potatoes; set in a moderately warm place to ferment; when thoroughly fermented bottle and set in refrigerator. One-half teacup of this yeast will make two loaves of bread.

MRS. C. H. RICE.

POTATO YEAST.

Three small potatoes, peeled and cut in thin slices, boil in three pints of water; when done take the potatoes out and mash well, add to them one quart of the water they were boiled in, and put on stove till it comes to a boil, then pour this over one pint of flour, beat till smooth, and when milk-warm add one teacup of yeast; put in a moderately warm place until it rises, then keep in a cool place.

BREAD MADE WITH THE ABOVE YEAST.

One-half gallon flour, lump of lard size of small egg, one teaspoonful salt, one tablespoonful sugar; rub lard well into the flour, a large teacup of the yeast, one and one-half teacups tepid water, make a stiff dough, leaving a little flour to work in after the bread rises; grease a bucket well, put the dough in, and turn it over so that the top may be greased as well; put in a warm place until it rises, and then work it over, adding flour enough to make it into a dough stiff enough to roll, cut in cakes, grease the tops, turn over and put in well-greased pans, grease the tops of the rolls, put in a warm place to rise; bake in moderately hot oven.

MISS LOGAN.

PUFF PASTE.

Put one-quarter of a pound of butter into one pound of flour, beat the whites of three eggs to a stiff froth, and with cold water and one egg (yolk), rub to a paste; roll it out six or seven times, flouring each time.

MRS. R. J. EWING.

AUNT NEP'S CORN BREAD.

Two eggs, one-half pint of buttermilk, or clabber, one-half pint of sweet milk, half teaspoonful of soda, dissolved in buttermilk, a little salt, three tablespoonfuls of corn meal, one teaspoonful of melted lard. Serve up in the pan it is baked in.

MRS. J. W. SHALLCROSS.

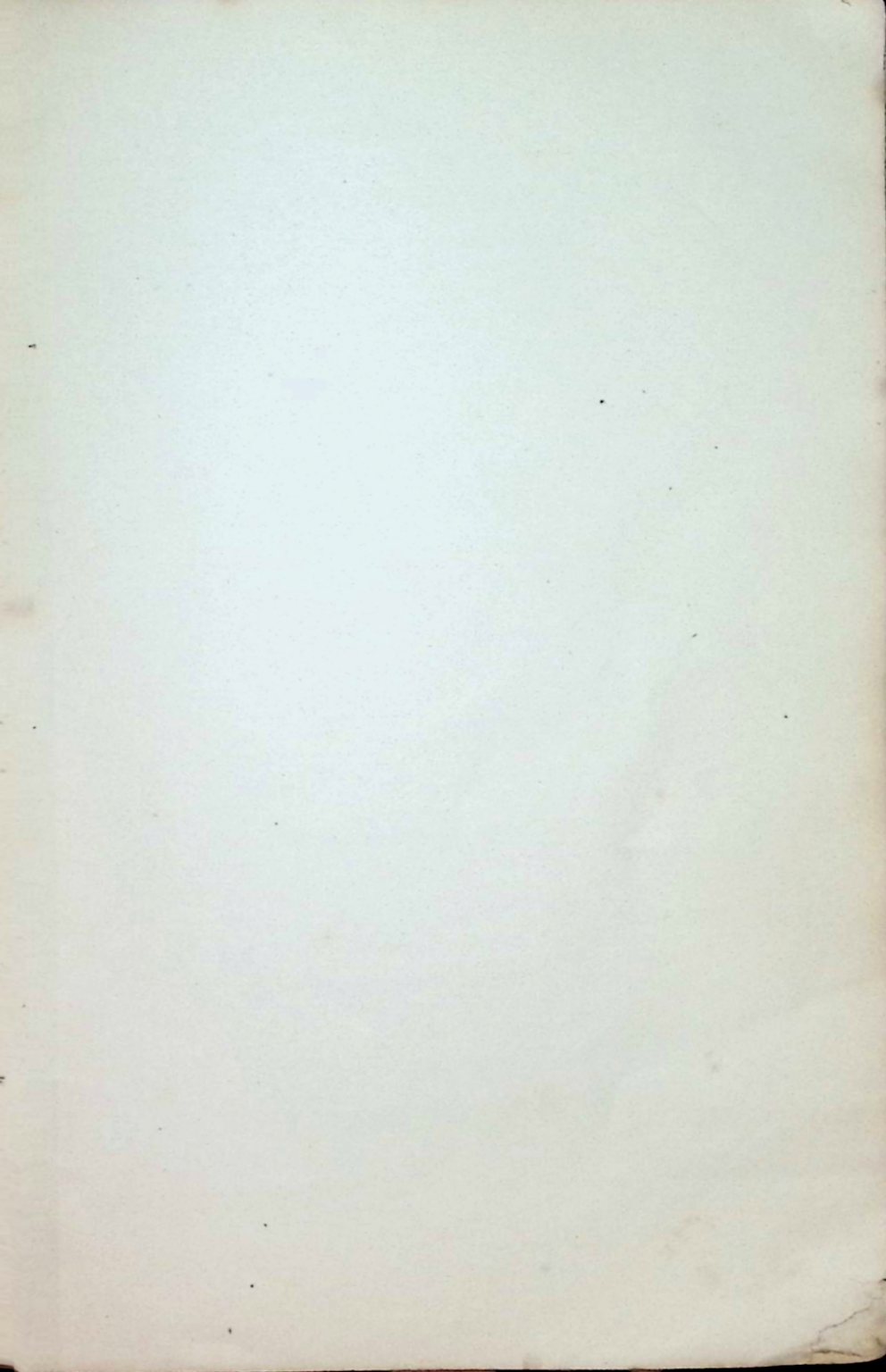
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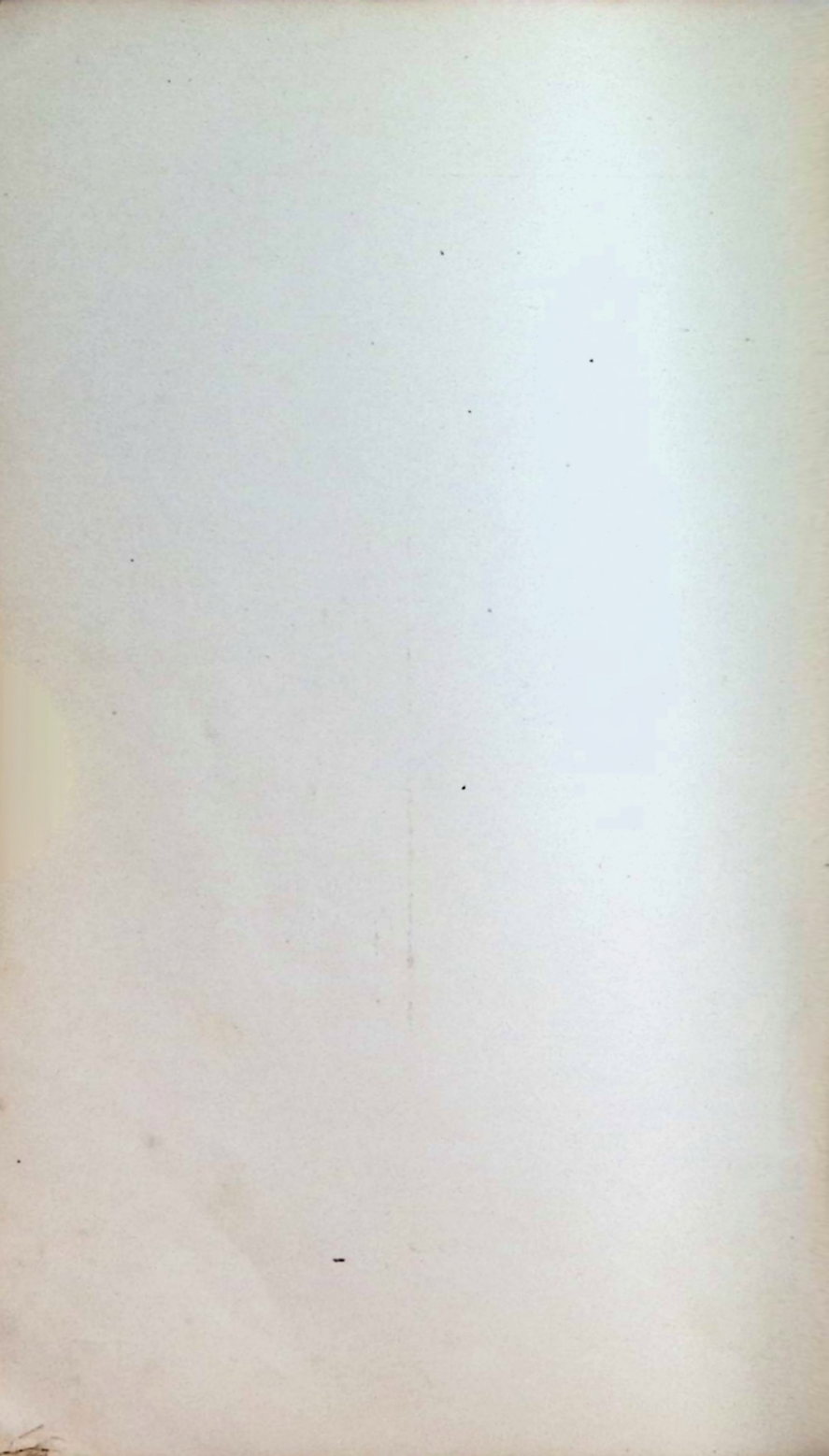
Beat six eggs, one pint flour, two ounces melted butter, milk enough to make thin batter, loaf sugar to taste; pour in wafer irons, bake quick, roll out while hot.

MRS. HENRY WATTERSON.

FLANNEL CAKES.

One pound flour, pinch of salt, yolks of three eggs, one teaspoonful soda mixed through the flour dry, put in clabber





or buttermilk till it is a proper consistency; just before baking beat whites of the eggs to a stiff froth, stir in as lightly as possible.

MRS. WATTERSON.

CORN BATTER CAKES.

One pint mush, one pint flour, seven eggs; beat yolks in mush, stir in the flour, one-half teaspoonful soda, one tablespoonful butter, two tablespoonfuls sour milk, lastly, stir in the whites, well beaten.

MRS. CRAIGHEAD.

FRITTERS.

Three eggs, three teacups of flour, one teacup of sugar. Beat the yolks, and stir into them two tumblers of buttermilk and two tumblers of the flour, stirring them in alternately, making a smooth batter. Then beat the whites, stirring the rest of flour and whites in alternately; stir all until well mixed, then add one teaspoonful of soda and one of salt.

MRS. L. F. VAUGHAN.

BREAD.

To every quart of flour, one teaspoonful of salt, two-thirds of a cup of lard, one cup yeast, mixed into a sponge, and let stand four or five hours. Beat two whites of the eggs to a stiff froth, add one tablespoonful of sugar, mix this into the sponge and knead well, and set to rise, three hours. For rolls this dough must be rolled until about an inch thick, and cut with biscuit cutter. Bake in a moderate oven.

MRS. LEWERS.

BOSTON BROWN BREAD.

* Two cups corn-meal, one cup of graham flour, two cups sweet milk, one cup of sour milk, one cup of molasses, one teaspoonful soda, and a little salt. Boil three hours.

MRS. C. H. RICE.

BROWN BREAD.

Two cups Graham flour, two cups white flour, one cup corn-meal, one cup molasses, one teaspoonful Price's cream baking powder, one cup sweet milk; put in a pan (deep pan with covered top is best), and set pan in boiling water, to steam three hours, then set pan in oven about fifteen minutes.

MRS. LEWERS.

ALMOND BREAD.

Quarter-pound butter, yolks of three eggs and whites of two, half-pound of sugar, one pound of flour, one package of ground cinnamon, one teacup of blanched almonds, two teaspoonfuls of Price's cream baking powder; mix well.

MISS SALLIE VENNIGERHOLZ.

SALT-RISING BREAD.

One teacup of corn-meal, scald with one-half pint of milk, keep warm during the night and until after breakfast in the morning; then make a flour batter with one pint of warm water and one-fourth teaspoonful of salt, and stir the meal into the batter, keep warm until it raises; mix bread with one teacupful scalding water, one handful sugar, one-half tablespoonful of salt, add sufficient warm water to make bread desired; mix thoroughly and stir in batter, knead well, put in pans, keep warm until light, then bake.

MRS. L. C. FRAZIER.

VIENNA ROLLS.

One quart flour, add two tablespoonfuls of Price's baking powder, a little salt, and rub a tablespoonful of lard through the flour, use enough sweet milk to make a soft dough, roll out and cut with a round cutter, fold over like a turnover, wetting the edges with milk to make them stick, wash over with milk to give them a gloss; place in a pan so they will not touch each other. Bake fifteen or twenty minutes.

MRS. W. H. MUNNELL.

FRENCH ROLLS.

Two pounds of flour, two ounces of butter, two eggs, one teacup of yeast, saltspoonful of salt, milk enough to make a dough, rub the butter and flour together, then whisk the eggs, salt, yeast, and milk, add with the flour; knead well and place in a pan to rise; when light, knead lightly, make in rolls, place in a slightly-buttered pan, cover with a towel, place in a warm elevated place to rise; when light, bake in a quick oven. If for breakfast, set to rise evening previous.

MRS. DAY.

WAFERS WITH JELLY.

Three ounces of butter, three eggs (the yolks), three-fourths of a pound of flour and sugar each. Melt the butter and put it to the eggs, then beat the whole together with water sufficient to make a thick batter, heat the wafer irons, and bake five or six wafers; serve with jelly.

MRS. WM. BULL.

COMPRESSED YEAST BREAD ROLLS.

Three pints of flour, a little less than half cake of yeast, dissolved in a quarter of a pint of lukewarm water. Take all the flour, make a hole in the center, put in the dissolved yeast, stir enough flour in to make a thin batter, and set it over warm water to rise. When sponge, work all the flour in, add one tablespoonful of sugar and lard each, one teaspoonful of salt, and enough lukewarm water and milk (mixed) to make only ordinary stiff dough.

DIXIE BISCUITS.

Three pints of flour, two eggs, two tablespoonfuls lard, one cup of yeast, one cup of milk; mix at eleven o'clock, roll out at four, cut with two sizes of cutter, putting the smaller on top; let it rise till supper. Bake twenty minutes.

MRS. J. W. WHEELER.

DEVEILED BISCUITS FOR PICNIC OR LUNCHEON.

Make beaten biscuits in the usual way; when cold, slice open, spread butter thinly on one piece, get one box deviled ham, spread on biscuit and put the two halves together. A thirty-cent box will make three dozen biscuits.

MRS. M. A. SCOTT.

SODA BISCUITS.

One quart flour, one pint of buttermilk, one teaspoonful of soda, two tablespoonfuls of lard, put salt and lard in flour; stir the soda in milk and then mix with flour; knead thoroughly. Bake in hot oven.

MR. G. T. CROSS.

TEA BISCUITS.

Melt a quarter of a pound of fresh butter into a quart of milk, and add a saltspoon of salt; sift two pounds of flour into a pan, make a hole in the center, and put in three tablespoonfuls of best yeast, add the milk and butter and mix into a stiff paste; cover and set by the fire to rise; when quite light knead well, roll out an inch thick, cut into cakes with edge of tumbler, prick the top of each with a fork, lay them in buttered pans, and bake a light brown.

MRS. E. B. BODEKER.

BISCUITS.

One quart of flour, one-half teaspoonful of salt, one teaspoonful Price's cream baking powder, one teaspoonful lard, one-half teacup of milk, one-half teacup of water; knead well.

MISS S. G.

CRACKERS.

One cup of butter, one teaspoonful of salt, two quarts of flour; rub thoroughly with the hand, and wet with cold water, beat hard; pinch off piece, and roll out each cracker by itself.

MRS. HATTIE SHANKS.

CRACKINS FOR THE SICK.

Two tablespoonfuls of white sugar, whites of two eggs, two tablespoonfuls of water; beat, roll thin, cut out with cutter, and bake, not burning. M. E. SMICK.

BREAKFAST CAKES.

One cup of flour (wheat), one cup of Graham flour, a little salt, one egg, beaten very light, sweet milk enough to make a thin batter; bake in muffin rings, which must be well greased and hot before putting in the batter. MISS SUE SMICK.

RICE WAFFLES.

Boil two gills of rice soft, three gills of flour, a little salt, two ounces melted butter, two eggs well beaten, as much milk as will make a stiff batter; beat very light, and bake in waffle-irons. MRS. J. R. EAKIN.

MUSH CAKES.

Three eggs, three-fourths of a pound of flour, one pint of mush, three-fourths of a pint of milk; beat the whites of the eggs to a stiff froth, and stir in last. MRS. J. R. EAKIN.

ROLLS.

To three pints of sifted flour take one tablespoonful of lard, and one large teacup of yeast (above receipt), one tablespoonful of salt, mix into a soft dough; work well for fifteen or twenty minutes; set to rise until light, for five or six hours, then work for five minutes, put into rolls and let rise until light; bake in a hot oven. This can be worked only once, and put immediately into rolls, if worked thoroughly; care should be taken not to let the rolls rise too much. In cold weather, particularly, it saves much labor. The potato yeast makes delicious buckwheat cakes, Sally Lunn, and light muffins. MRS. S. C. BULL, Frankfort, Kentucky.

RUSKS.

Four eggs, one teacup of butter, one of milk, one of yeast, half pound of sugar. Beat the eggs well, then add the sugar and some flour, then the butter and milk melted together warm (not hot), then add more flour, and lastly the yeast; add flour enough to make a stiff batter, and set to rise in a gallon vessel; when the batter rises to the top, work in flour to make a stiff dough; let it rise again to the top, work in flour enough to make rolls for baking.

MRS. MATTIE FISHBACK.

FRENCH ROLLS.

Take a teacup of new milk, stir into it three tablespoonfuls of yeast and sufficient flour to make a stiff batter. At twelve o'clock stir into it another cup of milk, after having dissolved a large spoonful of butter into it and flour enough to make it stiff. Set it to rise until four o'clock, then make it into rolls with a little flour on your hands. Set it again to rise until ready for baking with a quick fire.

MRS. MATTIE FISHBACK.

RUSKS.

Take a pint of milk and put into it a half pound white sugar, a half pound of butter; beat well seven eggs, pour over them the milk and butter and as much flour as will make a stiff batter; add a gill of yeast, and set to rise. After it has risen, make into rolls, and set them to rise before baking. Take white of an egg well beaten and spread over them, then sift a little white sugar over them; bake in a moderate oven.

MRS. R. J. EWING.

SOUTHERN CORN BREAD.

To one pint of corn-meal partly scalded, take half a pint of sour milk, one teaspoon of soda, two eggs, a spoon of melted lard, a little salt; bake in shallow tin.

SELECTED.

RICE BREAD.

One cup rice, one and one-half pints flour, one teaspoon of sugar, half teaspoon salt, two teaspoons Price's baking powder, half pint of milk; boil the rice till tender, dilute it with milk, add to it the other ingredients, and bake in a buttered pan.

SELECTED.

MUFFINS.

Two eggs well beaten with one cup of sugar, a lump of butter the size of an egg, add one pint of milk, a teaspoon of soda, one quart of flour, two teaspoons of cream tartar; bake in gem pans in a quick oven.

SELECTED.

MUSH BREAD.

Make one quart of stiff mush, to this add two well-beaten eggs and one cup of sweet milk or cream, the whole beaten well together; bake as ordinary corn bread.

MRS. J. A. THOMPSON, Nashville, Tenn.

MUFFINS.

Mix one quart of flour with one pint of lukewarm milk, one-half teacup of yeast, two eggs, one teaspoonful salt, two tablespoonfuls of melted butter; set to rise in warm place; when light, bake in rings.

MRS. SHALLCROSS.

CORN-MEAL MUFFINS.

Take one pint of rich buttermilk, stir in it one-half teaspoonful of soda, until it foams. Beat three eggs separately and pour the yolks into the milk, add one and one-half pints of meal. Melt a large tablespoonful of lard in the muffin irons, then pour in the batter when the irons are very hot. Salt to taste and add the whites last.

MRS. W. H. MUNNELL.

WAFFLES.

One pint of flour, two eggs, beaten separately, two tablespoonfuls of lard, two teaspoonfuls of salt, pint of sweet milk, and two teaspoonfuls of Price's cream baking powder.

MRS. HATTIE SHANKS.

SALLY LUNN.

One cup of butter, two tablespoonfuls of sugar, cream together, the yolks of four eggs beaten into the butter and sugar, one tablespoonful of salt, one cup of yeast, one and one-half cups of sweet milk, and the whites of the eggs, three pints of flour, sifted; make up the batter at one o'clock, set to rise, then at five beat again and put into molds or pans to rise for tea at seven.

GRAHAM CRACKERS.

One quart of flour, one tablespoonful of lard, one tablespoonful of sugar, two teaspoonfuls Price's cream baking powder; put sugar in sweet milk; mix stiff and beat; roll thin and cut.

LIZZIE HARRIS.

BREAD OMELET.

Put a handful of finely-powdered bread crumbs in a saucepan with a little cream, salt, pepper, and nutmeg; when the bread has absorbed all the cream, break into it six eggs; beat all together well, and fry like an omelet.

MRS. A. EWING.

SALLY LUNN.

To two pints of flour, take one egg, three tablespoonfuls of lard, one of sugar, four of compressed yeast; make a soft dough, set to rise when light, roll in two flat cakes; after laying first layer in the pan, grease well with butter, and lay the other on top, set to rise again; when light, bake in a quick oven, and just before taking out dampen the top with sweet milk or cream; before sending to the table while hot, open and spread well with butter.

MRS. A. I. HOBBS.

RYE GRIDDLE CAKES.

One pint rye flour, half pint graham, half pint flour, one tablespoon sugar, little salt, one egg, one pint milk, two spoonfuls Price's baking powder.

SELECTED BY MRS. J. L.

WAFFLES.

Three tablespoonfuls butter, two of sugar, four eggs, half pint cream, one and a half pints flour, a little salt, mix into a batter as for griddle cakes, have the waffle iron hot and well greased, sprinkle sugar over them when done.

SELECTED BY MRS. J. L.

BEAT BISCUIT.

To three pints of flour, take one heaping tablespoonful of lard, one teaspoonful salt, rub thoroughly together, mix with one pint of cold water, and work and pound until the dough is *perfectly* smooth, roll and bake in moderate oven fifteen minutes.

MRS. A. I. HOBBS.

SALLY LUNN.

One egg, one teacupful of sweet milk, one cup of white sugar, three cups of sifted flour, two teaspoonfuls of cream tartar, two dessert spoonfuls of melted butter, one teaspoonful of soda in one tablespoonful of warm water, let cool before adding, mix ingredients as for cake and beat well, lastly add soda and bake in pie pans.

SUE HARRIS.

EGGS.

EGGS are more palatable and digestible cooked in boiling water—*off the fire*—than when boiled. Lay them for some minutes in water rather more than blood warm; then leave for five minutes in a saucepan of boiling water, closely covered. They will be of custard-like consistency throughout.

MRS. M. A. SCOTT.

EGG OMELET.

Six eggs beaten separately, one cup sweet milk, two table-spoons sifted flour, one dessert spoonful of butter, a little salt. Butter your pan and heat it hot; pour in the omelet; bake in oven quickly five minutes; double over and serve.

MISS SALLIE VENNIGERHOLZ.

BAKED EGGS.

Have your frying-pan red-hot; put in one tablespoon of lard; then break into it six or eight eggs, being careful not to break the yellows; sprinkle salt and pepper over them, and place on top of stove five minutes, and serve.

LIZZIE HARRIS.

OMELET.

Beat six eggs, the yolks and whites separately, melt a bit of butter in a cup of warm milk, to which add gradually a tablespoonful of flour, a teaspoonful of salt, and a little pepper. Then mix in the yolks of the eggs, and lastly the whites, beaten to a stiff froth. Bake immediately in a flat pan.

MRS. WM. BULL.

STUFFED EGGS.

Mrs. Bull
Take twelve large boiled eggs, peel off the shells and cut the eggs in half lengthwise. Pulverize the yolks and take about the same quantity of mashed potatoes, mix well while

both are still warm, season this with one tablespoonful of mustard mixed with vinegar, add red pepper and salt; with this mixture fill the empty whites, pressing down firmly, and rounding the surface so as to give appearance of an egg—one-half white, and the other half yellow. Serve in a dish of lettuce leaves.

OMELET.

Six eggs beaten light; add a teacup of milk, two tablespoonfuls of butter, teaspoonful of flour, two salt spoons of salt and one of pepper; butter the pan, put in omelet and bake in quick oven, and turn out.

NICE WAY TO PREPARE EGGS.

Toast nicely six slices of bread, and then butter; have a skillet filled with water nearly boiling; into this break six eggs separately; sprinkle a little salt and pepper over them; as soon as the whites harden, take each egg out with a skimmer, and lay on toast and serve.

HAM OMELET.

Six ounces cold ham minced fine, add pepper; beat separately the whites and yolks of six eggs, mix together; add gradually the ham; beat together very hard, and do not let it stand a moment; fry in boiling lard; take up in ten or fifteen minutes.

MRS. WATTERSON.

BEEF OMELETTE.

Three pounds of beef chopped fine, three eggs beaten together, six crackers rolled fine, one tablespoonful of salt, one tablespoonful of pepper, one tablespoonful of melted butter, sage to taste, mix thoroughly, and make like a loaf of bread. Put a little water and a bit of butter in the pan, invert a pan over it, baste occasionally, bake one and one-quarter hours; when cold slice thin.

MRS. COLSTON.

MERINGUED EGGS.

A pretty dish of eggs is made by whipping the whites of six eggs to a stiff meringue, and dropping great spoonfuls of this on a stone china plate. Make a hole in the center of each heap, lay a raw yolk in each, set in an oven until the meringue is firm, salt slightly, and put a bit of butter on every yolk, and send to the table on the dish.

MRS. M. A. SCOTT:

DEVEILED EGGS.

Gilda
Boil eggs very hard, throw in cold water; when perfectly cold, remove the shells and cut in the middle. Take out the yolks and rub smooth with a little melted butter, celery seed, salt, cayenne pepper, and dry mustard to the taste. Fill each of the whites with the mixture. Place the halves neatly together, and wrap in tissue paper with a slight twist at each end.

MRS. M. A. SCOTT.

QUEEN MARGARET SAUCE.

To fourteen or fifteen eggs use two-thirds teacup of vinegar, four or five crackers rolled fine, a large tablespoonful of butter, a teaspoonful each of salt and dry mustard, a very little pepper (a little cold boiled ham chopped very fine is nice if you have it convenient). Boil the eggs fifteen or twenty minutes, cut them in half, take out the yolks, mash them smooth in a dish, add the other ingredients, mixing all smoothly together, make into little balls, like the boiled yolk of an egg, fill the whites with these. MRS. DR. BAILEY.







POTATOES.

Cut small potatoes into quarters; soak half an hour in strong salt water. Fry in hot lard.

MRS. M. A. SUTTON.

BAKED MACARONI.

Take a handful of the macaroni, break in short pieces and boil until well done; put a layer of macaroni, some butter, a little salt, a little milk, and a layer of sliced cream cheese; then another layer of macaroni; put the cheese on top as a cover. Put in a deep pan and cook to a light brown.

MRS. R. H. WILSON.

LETTUCE.

Cut up your lettuce and put in a bowl; beat one egg, tablespoonful of flour, one of sugar, one of butter, teaspoonful of mustard, one of pepper, two of salt; stir mixture into half a pint of boiling vinegar; pour this over the lettuce, and slice over the top hard boiled eggs.

MRS. MATTIE FISHBACK.

FRIED TOMATOES.

Slice ripe tomatoes, dip in well-beaten eggs, which have been seasoned with salt, pepper, and sugar (one teaspoonful sugar to each egg), then dip them in bread or cracker crumbs; have two tablespoonfuls butter in a frying-pan; when hot, put in as many slices of tomatoes as will cover bottom of pan; fry for ten minutes—five minutes for each side. Serve on slices of toast.

MISS NELLIE CARPENTER.

ORENDOFF.

One pint sweet milk, one pint of meal, three eggs, one tablespoonful butter, a little salt; make a mush, beat in the milk, salt, butter, and yolks of eggs; add last the whites well beaten; bake in a pan well buttered and serve hot. A good breakfast dish.

MRS. BOYCE.

CAULIFLOWER—SAUCE TARTARE.

Pick off leaves and cut the stem close; do not cut cauliflower unless very large; lay in cold water for thirty minutes; tie in mosquito net and cook in boiling water, slightly salted, until tender. Lay the cauliflower, flower upwards, within a hot dish and pour over sauce.

Sauce Tartare: Stir into a cup of boiling water a tablespoonful of flour wet with cold water; when it has boiled two minutes add two tablespoonfuls of butter, the white of an egg whipped stiff, pepper and salt, and juice of one lemon. Boil one minute and pour over cauliflower.

MRS. M. A. SCOTT.

BOILED POTATOES.

Put in boiling water; boil rapidly for fifteen or twenty minutes, take off the fire, drain the water off, place on the stove for a few seconds to dry out; sprinkle a little salt, and a little butter, if you wish. Very good.

COOKED YELLOW TURNIPS.

Cut up in thin slices, the smaller the better, cook in water at least three-quarters of an hour, and, when done, thicken with a little flour; season with salt and pepper.

EGG PLANT.

Pare off the rind, cut cross-wise of the plant, place in water one-half hour; before using make a batter of egg and flour, dip in each piece of the plant, and fry in hot lard.

FRIED EGG PLANT.

Peel an egg plant, cut in thin slices, and lay in salt water for two hours; steam until tender; make a batter of two eggs beaten light, cup of sour cream, teaspoonful of salt, half teaspoonful of soda, and a pint of flour; dip slices in batter and fry to a light brown in *hot* lard.

MRS. BABBITT.

HOMINY.

Boil the hominy thoroughly, and when cold fry with a tablespoonful of lard and butter mixed; put in a hot skillet, mash smooth and fine, and allow to cook slowly and brown; do not stir. When brown, double over and turn out on a dish.

MRS. BABBITT.

HOW TO COOK HOMINY.

Wash slightly in cold water and soak twelve hours in tepid soft water, then boil slowly from three to six hours in same water, more being added from time to time to prevent burning. Do not salt while cooking, as that or hard water will harden the corn.

MRS. E. MCCARNEY.

HOMINY FRITTERS.

A pint of cold hominy after it is boiled, two eggs, four tablespoonfuls of flour, a fourth of a teaspoonful of salt; fry in hot lard.

ADDIE KENT.

PARSNIP STEW.

Three slices of salt pork, boil one hour and a half; scrape five large parsnips, cut in quarters lengthwise, add to the pork, and let boil one-half hour; then add a few potatoes, and let all boil together until the potatoes are soft. The fluid in the kettle should be about one-half a cupful when ready to take off.

MRS. KENT.

CORN FRITTERS.

One pint of grated corn, one tablespoonful salt, one teaspoon pepper, a lump of melted butter the size of an egg, small teacup flour, one egg well beaten; mix together and fry.

MRS. HENRY WATTERSON.

FRIED MUSH.

Slice the mush, dip in beaten egg, then in corn-meal, and fry in hot lard until brown.

MISS H. MOORE.

COTTAGE CHEESE.

Take one gallon of clabber and put in a cotton bag to drip. Let it remain twelve or fourteen hours; then press the bag until it is perfectly dry. Take the cheese out, salt and pepper it, and soften with cream. LIZZIE HARRIS.

DRESSED CABBAGE.

Take a nice head of cabbage, and boil until tender; then make a dressing of bread crumbs, pepper, and salt, and spread between the leaves, and tie around with a cord to prevent the dressing from boiling out; then, when done, pour over a half cup of butter, little pepper, and salt.

MRS. S. M. KENT.

BOILED TURNIPS.

Peel the turnips, drop in boiling water, and let boil thirty minutes; then drain, mash, and season with butter, pepper, and salt.

MRS. KENT.

SARATOGA POTATOES.

Peel and slice very thin six large Irish potatoes. Let stand in salt water ten hours or over one night; dry on towel. Have beef suet hot in a deep vessel, suet not less than two inches deep. When smoking hot, drop in about one-half of potatoes at one time. Fry very quickly; take out when light brown on a dish, and sprinkle with salt while hot. When cool they will be dry.

MRS. R. H. WILSON.

SWEET POTATOES.

Boil any number of sweet potatoes until done, skin and slice lengthwise in thin slices, place in a baking pan, sprinkle with flour, and place in enough butter and sugar to make a syrup. Place in stove and bake to a light brown.

MISS HATTIE MOORE.

POUFFERS.

Peel and grate eight large Irish potatoes, stir in three eggs, two tablespoonfuls of flour, one-half teaspoonful Price's cream baking powder; season with salt and pepper to taste; fry in cakes in hot lard.

MRS. E. B. BODEKER.

POTATOES.

Wash well a half dozen large Irish potatoes, place in oven and roast until done. Cut off a circle off the end, scrape out the potatoes, mix with a half tablespoon of salt, two teaspoonfuls of pepper, two tablespoonfuls of butter, and two of melted cheese; mix thoroughly, and put the mixture back in skin; set in stove for few minutes, then serve hot.

MISS HATTIE MOORE.

CORN PUDDING.

Give Cut the corn from a dozen ears of corn, mix with a pint of sweet milk, three eggs, one-half cup of butter, two teaspoonfuls of salt, one tablespoonful of sugar, one tablespoonful of flour; beat well, and cook in a moderately hot oven. It is good to cook the corn a little before putting it in the pudding.

MRS. BABBITT.

CORN PUDDING.

Take twelve ears of green corn and grate it, add a quart of new milk, a quarter of a pound of fresh butter, four eggs well beaten, pepper and salt to taste; stir all well and bake four hours in a buttered dish. Some add a quarter of a pound of sugar, and eat it with sauce for dessert.

MRS. MATTIE FISHBACK.

SLICED SWEET POTATOES.

Boil until tender, peel and slice them. Place in a pan a layer of potatoes, sprinkle with sugar, bits of butter, little nutmeg; sprinkle a little flour on each layer of potatoes, add a little boiling water; bake until brown, serve hot.

MRS. C. C. COLEMAN.

CREAM CABBAGE.

Cut in shreds as for slaw ; cook until tender in salt water, drain and add one-half pint of cream, and two dessert spoonfuls of butter.

MRS. C. C. COLEMAN.

RICE GRUEL.

Mix two tablespoonfuls of ground rice smooth, with cold water, stir it into a pint of boiling milk ; boil until it as thick as cream ; sweeten to taste, and grate in a little nutmeg.

MRS. S. H. DARNALL.

TO COOK RICE.

To one-half pint of rice, add nearly one quart of water, and one-half teaspoonful salt ; when the water has boiled off add a small piece of butter, and one-half pint of milk ; let simmer until thick.

MRS. M. A. SUTTON.

RICE CROQUETTE.

Two cups of cold boiled rice, one teaspoonful of melted butter, two eggs well beaten, one tablespoonful of sugar, a little flour, salt to taste. Work butter and sugar to a cream, and then into the rice, salt and stir up with the egg to a smooth paste. Make into shapes resembling pears, with well floured hands, put a clove in small end of each. Roll in cracker flour ; after being dipped in white of an egg, fry in hot lard ; drain well in hot colander, and serve hot.

MRS. M. A. SCOTT.

DEVILED TOMATOES.

One quart of large firm tomatoes, three hard boiled eggs, the yolks only, three teaspoonfuls melted butter, three tablespoonfuls vinegar, two raw eggs, whipped light, one teaspoonful powdered sugar, one salt-spoon of salt, one teaspoonful of made mustard, a good pinch of cayenne pepper. Pound the boiled yolks, rub in the butter and seasoning ; beat light, add the vinegar, and heat almost to a boil ; stir in the beaten egg

until the mixture begins to thicken, set in hot water while you cut the tomatoes in slices nearly half an inch thick; broil over a clear fire upon a wire oyster broiler, lay on a hot dish, and pour the hot sauce over them. MRS. M. A. SCOTT.

OATMEAL.

To one-half pint oatmeal, put five pints of cold water and one teaspoonful of salt; cook slowly two hours stirring often; serve warm with butter or cream and sugar.

MRS. J. HOOPER.

TOAST WITH CHEESE.

Toast nicely white bread cut into diamonds; pound rich cheese, one-fourth cup of butter, and the yolks of two hard boiled eggs to a paste, and spread on the toast. Set in the oven until slightly browned. SELECTED BY MRS. J. L.

COOKED CHEESE.

One-fourth pound of fresh cheese cut thin and put in a frying pan, one egg well beaten, one teacup of sweet milk, mix in a little dry mustard and stir all together; add a few cracker crumbs, and serve hot. MRS. MARIA BOYCE.

FRIED CYMLINGS.

Peel the cymplings, quarter them, and take out the seeds if hard; boil until done. Drain and put in skillet, mash thoroughly, season with a teacup of milk, two teaspoonfuls of salt and one of pepper, and one-half teacup of butter; cook until brown. MRS. BABBITT.

GREEN CORN CAKES.

Cut one pint of corn from the cob, add one-half cup of flour, one teaspoonful each of salt and pepper, one egg. Beat all well together, and drop in hot lard or butter, cook until brown on both sides, serve hot. MRS. DR. MONROE.

CORN FRITTERS.

To the beaten yolks of three eggs, add a teacup of milk, a pint of boiled green corn grated, a little salt, and as much flour as will form a batter thick enough to drop from a spoon. Beat the whole very hard, then stir in the beaten whites of the eggs; drop the batter, a spoonful at a time, into hot lard. Fry until brown on both sides.

SELECTED BY MRS. J. L.

CORN FRITTERS.

One dozen ears of green corn, split the grain, then cut the corn off the cob; beat the yolks of three eggs, one tablespoonful of milk, salt to taste, and flour enough to make stiff. Fry like cakes in hot lard.

LAURA WALKER.

WILLOWBECK FRITTERS.

Stir two teacups of boiled okra into egg batter, season with salt and pepper. Fry in cakes.

MISS SUE P. HARRIS.

RICE MACARONI.

Cook one cup of rice until done, then add one egg, a cup of milk, butter size of a walnut, and salt to taste. Put into a baking dish, and grate cheese over the top. Bake to a light brown.

MRS. WM. McAFEE.

TOMATOES.

A nice side dish is made by dipping slices of tomatoes into a batter made of flour, milk, and egg; then fry a delicate brown.

MRS. M. A. SCOTT.

BROILED TOMATOES.

Slice tomatoes one-half an inch thick; place on a smooth griddle; when brown, turn over and cook thoroughly. Serve with butter, salt, and pepper.

MRS. MUNNELL.

PUDDINGS.

SAUCE FOR PUDDING.

One-half cup of butter, one cup of sugar, the white of one egg, beat all together; pint of boiling water stir in the above, and let boil half a minute.

MRS. BARBARA LYNAM, Fern Creek.

LEMON SAUCE.

X Boil one cupful of sugar and water together for fifteen minutes, remove from fire, and when cold add lemon juice or Price's extract of lemon.

SELECTED BY MRS. J. L.

SAUCE FOR PUDDING.

X Four ounces of butter, eight of sugar, white of one egg, one glass of wine; cream the butter and sugar, beat the egg to a stiff froth, beat all together, add the wine and nutmeg to taste.

MRS. MATTIE FISHBACK.

TRANSPARENT SAUCE.

Take pulverized sugar and as much butter as you think will do. Cream the butter, add the sugar, and the yolk of one egg well beaten, put it on the fire, stir until it boils, add nutmeg or lemon to taste.

MRS. MATTIE FISHBACK.

SAUCE.

One teacup sugar, one-half teacup butter, white of an egg frothed, cup of water. Flavor with Price's extract of vanilla, not cooked.

MRS. RICE.

CORN-STARCH PUDDING.

Make a custard of yolks of four eggs, one quart of milk, sweeten to taste. Use two tablespoonfuls of corn starch dissolved in a little milk; flavor with Price's vanilla. Put in a dish and bake. Then cover with a meringue of the whites of the eggs, put in the oven until it is a light brown.

MRS. TURNER.

GRITZ PUDDING.

One cup boiled cold gritz, two eggs, one teaspoonful butter, one cup milk, pinch of salt and pepper. Make like corn pudding.

MRS. F. M. MADDOX.

RUSSIAN PUDDING.

One pint of milk, one pint of cream, six eggs; make a custard of this, sweeten to taste; beat smooth one-half pound of almonds, mix one-half pound of raisins, cut in two pieces into the custard. When cold, add one cup of strawberry preserves; beat all well. When about the thickness of mush, add one pint whipped cream. Freeze hard.

MRS. W. H. MUNNELL.

PLUM PUDDING.

Over a pound and a quarter of bread crumbs, pour one pint of hot milk. Add one pound of seeded raisins, half a pound of mashed and dried currants, three-quarters of a pound of finely chopped suet, one coffee cup of New Orleans molasses, four eggs beaten separately, one teaspoonful of ground cinnamon, one of ginger, a whole nutmeg grated, a teaspoonful of salt and one of quickyeast mixed in one cup of flour. Mix well, and steam at least six hours in a cloth or mould.

L. G. HARDY.

BOILED BOSTON PUDDING.

Four teacups flour, one cup brown sugar, two cups finely-chopped suet, two teacups raisins, one teacup currants, one-half cup citron; sift flour, and add two small teaspoon-

fuls quickyeast; use some of the flour to dry the fruit; use enough milk or water to mix the flour; dip the cloth into hot water, then flour it, put in the pudding and tie closely; boil constantly three hours, have the water boiling when it is put in the kettle.

MRS. M. L. H.

QUEEN OF PUDDINGS

One pint of fine grated bread crumbs, one quart of milk, one cup of sugar, yolks of four eggs, grated rind of one lemon, one large tablespoonful butter. Bake till done, but not watery. Beat whites of eggs stiff, add one cup of sugar in which has been strained juice of lemon. Spread over pudding layer of jelly, pour whites of eggs over this, replace in oven, and brown slightly. To be eaten cold without sauce, or warm with sauce as desired.

MISS MINNIE HUNT.

BREAD PUDDING.

Put in a pudding dish a layer of sliced buttered bread (stale bread is preferable), then layer of raisins, canned or stewed fruits, another layer of bread, fruits, so on until pudding dish is filled; a layer of bread on top. One cup of sugar, yolks of four eggs, one quart of milk, flavor with Price's vanilla. Pour this over bread, bake half an hour; beat whites of eggs, stir in tablespoonful of sugar; spread over top of pudding, and brown lightly. Serve with sauce.

MRS. W. H. BROWN.

COCOANUT PUDDING.

Half a pound of loaf sugar, half a pound butter, half a cocoanut, grated, whites of six eggs, one tablespoonful rose water, two tablespoonfuls of brandy. After the butter has been prepared as for lady cake, and the sugar pounded fine, beat them to a cream; whisk the whites of the eggs until stiff and dry, and add the butter and sugar; stir the whole well together, and add, gradually, the nut, brandy, and rose water, then stir well, but do not beat it. Bake on rich pastry without a top crust.

SELECTED BY MRS. J. L.

Goodford Pudding
eggs, 1 tea. cup. sugar
cup. butter, $\frac{1}{2}$ cup of
flour, 1 cup of jam, 1 tea
spoon soda, 3 tea
spoon milk, cinnamon
nutmeg to taste, mix
all well and bake then
serve with sauce.
Aunt Noda.

Poor Mans Pudding
yellows of 4 eggs.
1 cup brown sugar.
1 cup jam
1 cup sour milk
1 tea spoon soda.
2 cups flour.
flavor to taste
Whites of eggs over top.
Dip for pudding.
Brown sugar mixed with
some flour. flavor.

Figs, Dates, raisins, prunes,
coconuts, nuts,

1 cup of jam to each two
pounds.

Plum Pudding

2 cup beef suet

2 cup raisins.

1 cup candied orange peel.

$1\frac{1}{2}$ cup sugar

1 cup sweet milk

1 tbd spoon soda - 1 teaspoon salt

- 3 eggs, cloves, nutmeg

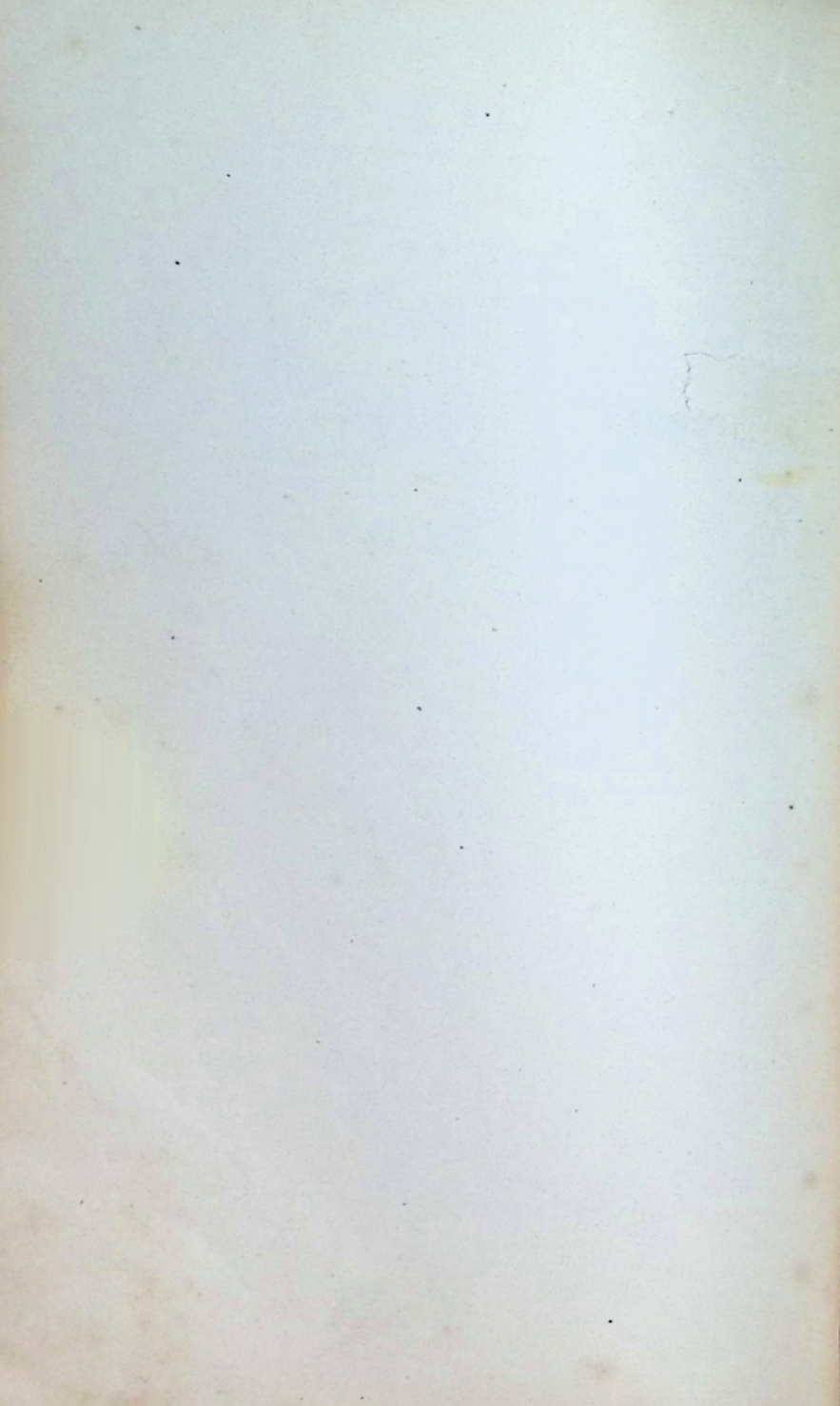
spice to suit taste.

Enough flour to make

good cake dough. Boil at

least 4 hrs.

Mrs Mc Mahan.



BREAD PUDDING.

Line pudding dish with bread sliced thin and well buttered. Pour over enough milk to moisten bread. To five eggs well beaten, add one cup of sugar and one quart of milk; pour over bread and serve with sauce. Flavor with Price's extract

MISS FANNIE LEWERS.

COCOANUT PUDDING.

One-half cup of butter, three-fourths cup of sugar, yolks of five eggs. Beat butter and sugar to a cream, add a little cocoanut at a time, until you use one box or one whole nut; pour milk of nut in next, then the yolks well beaten, then one-half cup of rich, sweet cream; stir all well, pour into pudding pan, and bake until tolerably thick.

MISS HATTIE MOORE.

COCOANUT PUDDING.

One quart of milk, two teaspoonfuls of corn starch, three eggs, one cup of sugar, one cocoanut, grated, one teaspoonful of butter, one of Price's lemon extract; scald milk, stir in corn starch, soaked in two tablespoonfuls of the milk; add other ingredients. Bake half an hour.

MRS. W. H. BROWN.

SWEET POTATO PUDDING.

Take five eggs, half pound butter, quarter of a pound of sugar; add as much sweet potato as will thicken it, the juice and grated peel of a lemon. Beat very light.

SELECTED BY MRS. J. L.

MOUNTAIN DEW PUDDING.

Four crackers, one pint of milk, pinch of salt, yolks of two well beaten eggs; bake one-half hour, then spread on the top the whites, whipped and sweetened. Set in an oven till a light brown.

SELECTED BY MRS. J. L.

GINGER PUDDING.

Four eggs, two teacupfuls molasses, three of sugar, one of butter, six of flour, one of buttermilk, two teaspoonfuls soda, one tablespoonful each of ginger and allspice.

MRS. J. W. SHALLCROSS.

COCOANUT PUDDING.

The whites of eight eggs, one-half pound of sugar, one-fourth pound of butter, one cocoanut, grated, one dessert spoonful of rose water; cream the butter, add the sugar and cocoanut, and lastly, the whites of the eggs well beaten. The milk of the cocoanut is a great addition.

MRS. J. W. SHALLCROSS.

TAPIOCA PUDDING.

One small cup of tapioca, one quart of milk, one teaspoonful of butter, three tablespoonfuls of sugar. Soak the tapioca in water four or five hours then add the milk. Flavor with Price's extract of vanilla; bake slowly one hour. To be made the day before it is wanted, and eaten cold with cream, or milk, and sugar.

MRS. MARY NEEL, Taylorsville, Ky.

TAPIOCA PUDDING.

Soak three tablespoonfuls tapioca in water over night; put it in one quart of boiling milk; cook half an hour. Beat yolks of four eggs with one cup of sugar, add three tablespoonfuls of cocoanut, stir in, and boil ten minutes longer; pour into pudding dish, beat whites of eggs to stiff froth, with three tablespoonfuls of sugar; pour over top and brown lightly. Serve with sauce.

MISS FANNIE LEWERS.

SUET PUDDING.

One cup of suet chopped fine, one cup sour milk, one cup of molasses, three cups of flour, one teaspoonful of soda and a little salt, one pound of raisins, if desired. Boil in a bucket for three hours.

MRS. RICE.

SUET PUDDING.

One pint of black molasses, stirred into one pint of butter-milk, into which has been dissolved two heaping teaspoonfuls of soda; add two pints of sifted flour, beat well, then add one tablespoonful of ground allspice, one of cloves, one of mace, and two of cinnamon, one coffee cup of raisins, cut in three pieces, well floured, and one scant coffee cup of beef suet, cut fine and dredged with flour; pour into a pudding mold, and place in a steamer over a pot of boiling water; steam for three hours without lifting the lid; dry the mold for a moment in the stove, then turn out and serve with the following sauce.

Sauce: One large coffee cup of sugar, one-half cup of butter, mixed with two eggs, using both whites and yolks; stir thoroughly and place the sauce bowl in a pan of boiling water, stirring occasionally. Do not let it boil, as it will become oily, but keep very hot. Flavor with Price's extract of orange.

MRS. W. H. MUNNELL.

JELLY PUDDING.

Four eggs, beaten separately, two cups of sugar, one cup of butter, one cup of sweet milk, one cup of jelly, two tablespoonfuls of Price's vanilla. Mix yolks and sugar together, cream the butter, add to eggs and sugar, then add jelly, and the whites and vanilla. Bake.

MRS. J. C. HERNDON.

BLACK PUDDING.

One cup of brown sugar, one cup of black molasses, one cup of raisins, one cup of currants, one cup of butter, two cups of flour, one cup of buttermilk, one teaspoonful of soda, one of ground cinnamon, one of allspice, three-fourths of cloves, and half of a nutmeg.

MRS. ELMORE.

DELMONICO PUDDING.

One quart of sweet milk, three tablespoonfuls of corn starch, five eggs, five tablespoonfuls granulated sugar, beaten with the yolks, seven tablespoonfuls with the whites. Mix

the milk, corn starch, and yolks for the custard; put to boil. While boiling add the well beaten whites to the custard, stirring all the time. Pour into a bowl, flavor, and set in stove to brown slightly.

MRS. SMYSER.

WOODFORD PUDDING.

✓ Three eggs, one teacup of sugar, one-half teacup of butter, and half teacup of flour, one teacup of jam or preserves, two teaspoonfuls of Price's baking powder in flour, and table-spoonful of sweet milk, cinnamon and nutmeg to taste. Mix well, bake slowly in a pudding-pan; serve with sauce.

LILLIE BABBITT.

CHOCOLATE PUDDING.

✓ One quart of sweet milk, yolks of four eggs, two cups of sugar, three tablespoonfuls of corn starch, one tablespoonful of Price's vanilla, one-half pound of grated chocolate; place milk on stove, dissolve chocolate in a little milk; mix eggs, sugar, and corn starch together, then add chocolate. As soon as milk boils, stir in other ingredients; boil until thick, then add vanilla; put chocolate in a pan, and make a meringue and put on top. Brown slightly, and serve cold.

MRS. HATTIE SHANKS.

COTTAGE PUDDING.

✓ One cup of sugar, two teaspoonfuls of butter, one cup of sweet milk, two cups of flour, three teaspoonfuls of baking powder, and one egg.

Sauce: One cup of sugar, one-half cup of butter, one tablespoonful of flour, and one egg; mix well together the yolk of egg and sugar. Boil one pint of water and butter, stir in egg and sugar, and pour over the beaten white.

MRS. MONTGOMERY.

OLD-FASHIONED PUDDING.

Four eggs, one pint sweet milk, four tablespoonfuls of flour; beat eggs separately, and add the whites last. Best eaten with butter sauce.

MRS. J. C. HERNDON.

BATTER PUDDING.

Two tumblers of sifted flour, one quart of milk, six eggs, one teaspoonful quickyeast, a pinch of salt; stir the milk into the flour gradually; then add the beaten yolks and salt; last of all, the quickyeast, and whites beaten very light. Bake in a buttered dish for three-quarters of an hour, or an hour if necessary; cover with a pan of water while baking. Eat, smoking hot, with any pudding sauce.

MISS M. C. SLAUGHTER.

PLUM PUDDING.

One pound of currants, three-fourths of a pound of raisins, one-fourth of a pound of citron, one and a half cups of suet; place all in a bowl, and chop fine, then add one teaspoonful each of cinnamon, cloves, and spice, two eggs and one-half cup of sugar, one large teaspoonful of Price's cream baking powder, one-half cup of water, with enough flour to make a nice batter; flour a cloth after dipping it in hot water, wrap pudding in it, and boil for three hours.

MRS. JOHN BENNETT.

ENGLISH PLUM PUDDING.

One-half cup of raisins, one cup of citron, one cup of currants, one cup of suet, one cup of brown sugar, one cup of new milk, three teacups of flour, one teaspoonful of soda; no eggs; boil three hours.

Sauce: Two heaping teacups of sugar, two teacups of boiling water, large tablespoonful of butter, one-half tablespoonful of flour; brandy and wine. Excellent! Just try it.

MISS SOPHIE PATTEN.

VELVET PUDDING.

Five eggs, beaten separately, one teacup of white sugar, four tablespoonfuls of corn starch, dissolved in a little cold milk, and added to the yolks and sugar; boil three pints of sweet milk, and pour into the yolks and sugar while boiling; remove from the fire when it has become quite thick; flavor

with Price's vanilla, and pour into a baking-dish; beat the whites of the eggs to a stiff froth, with half a teacup of white sugar, pour over the top of the pudding, and return to the stove until it is slightly browned.

Sauce: Two eggs, one cup of sugar, and one tablespoonful of butter; beat eggs well, and all the other ingredients, and add one cup of boiling milk; place over fire, and let it come to a boiling heat. Flavor with Price's extract of vanilla.

MRS. T. P. SHANKS.

ENGLISH PLUM PUDDING.

One and one-quarter pounds of flour, one pound of raisins, stoned, one pound of currants, one-quarter pound of candied citron, one-quarter of a pound of candied lemon (slice the citron and lemon medium small), one pound of beef suet, chopped fine, and free from skin, a pinch of salt, small quantity of ground cinnamon, ginger, and nutmeg, six eggs, well beaten, whites and yolks together; add a little brandy, water, to make a stiff batter; fill a pudding bowl (with a heavy rim at the top), well buttered, dip a cloth in boiling water, dredge with flour, tie tightly over the top, immerse in boiling water, keep covered with boiling water, and boil at least six hours.

MRS. R. B. MULLETT.

RICE PUDDING WITHOUT EGGS.

Two quarts of milk, two cups of rice, one cup of white sugar, two cups of raisins, whole; flavor with stick cinnamon.

MRS. R. B. MULLETT.

PLUM PUDDING.

Two pounds of raisins, seeded, two of currants, washed and dried, one of citron, one of suet, one dozen large apples, chopped fine, one loaf of bread, toasted and grated, four eggs, one pint of sweet milk, one-half glass of whisky, one-half glass of wine, one tablespoonful of mace, two of cinnamon, one of salt, two grated nutmegs; sweeten to taste, and steam in a pan five hours; serve with sauce. This can be packed in a stone jar and kept for months.

MRS. P. GALT MILLER.

PLAIN BATTER PUDDING.

Three pints of milk, eleven tablespoonfuls of flour, three pinches of salt, seven eggs, two tablespoonfuls of butter, creamed, and stirred in last; bake quickly.

MRS. FISHBACK.

APPLE TAPIOCA PUDDING.

One cup of tapioca, soaked over night in six cups of water; next morning, add six large apples, chopped fine, and one cup of white sugar; bake slowly for four hours.

MRS. A. I. HOBBS.

TAPIOCA.

Wash half a pound of tapioca, add two pints of cold water, and soak for twelve or fifteen hours, then add two pints of new milk; let it come to a good boil, pour it over two eggs, well beaten, with two teacups of sugar, return to a fresh kettle, and boil five minutes; add Price's extract of vanilla, while warm, and serve cold with cream.

MISS FANNIE MOORE.

BLACK PUDDING.

Three cups of flour mixed with one pint of sweet milk, one cup of molasses, one cup of beef suet, one pound or more of raisins, one teaspoonful of soda, one teaspoonful tartaric acid, dissolved in a little milk separately. Boil four hours, and serve with hot sauce.

MRS. MARIA BOYCE.

MANIOCA CREAM.

Soak two tablespoonfuls manioca in water over night; three eggs beaten separately, one teaspoonful fresh butter, a little salt, three pints new milk. When milk begins to boil, stir in manioca; after boiling ten minutes, stir in yolks and four tablespoonfuls white sugar. Stir well while boiling, pour into pan. When cool, stir in whites well beaten, part into pudding, reserving some for the top. Flavor with Price's extract of vanilla.

MRS. M. R. MILLER.

TRANSPARENT PUDDING.

Beat well eight eggs, put in a stew-pan with half a pound of butter and half pound of granulated sugar, and some nutmeg. Set it on the fire until it thickens, stirring it all the time. Then set in a basin to cool. Have ready a nice puff paste to bake it in. You can add candied orange peel or glass of wine.

MRS. M. L. FISHBACK.

SWEET POTATO PUDDING.

Two medium-sized potatoes scraped and grated fine. Beat three eggs well; stir potatoes and eggs into one quart new milk, add one teaspoonful fresh butter. Flavor with spice or nutmeg. Bake half an hour.

MRS. M. R. MILLER.

ORANGE PUDDING.

Two large oranges, pared and cut in pieces one inch square, put in bottom of pudding dish, pour over them one cup of white sugar. Then make a plain corn starch pudding without sugar, and pour it over the orange and sugar. Let stand and cook.

MRS. SHALLCROSS.

ORANGE PUDDING.

Peel eight oranges, cut them in slices, lay them in baking dish, and cover them with one cup and a half of powdered sugar. Place a pint of milk in a saucepan over the stove, and when hot add a teaspoonful of corn starch, mixed smooth with a little cold milk, and the yolks of three eggs. Stir constantly, and when thick pour over the oranges. Beat the whites of three eggs to a stiff froth, sweeten and pour over the custard; brown in a quick oven, and serve cold.

MRS. F. M. MADDOX.

DRIED PEACH PUDDING.

One pound of stewed dried peaches, three-fourths of a pound of sugar, yolks of nine eggs, one teacup cream; put in orange peel, nutmeg; bake on puff paste.

MRS. EWING.

BAKED INDIAN PUDDING.

For a two quart pudding. use two teacups of meal, moisten with cold water; add one tablespoonful of butter, two teacups of sugar, one cup of raisins, three eggs well beaten before adding. Fill up with sweet milk, season with whatever spice is preferred. Bake slowly half hour or more.

LIZZIE KENT.

APPLE PUDDING.

One dozen apples stewed and strained, six eggs beaten as if for cake; one half pound of butter, one pound sugar, one nutmeg, season with lemon. Sauce for the same: Heat one pint cream, and mix gradually the yolks of three eggs well beaten, one glass of wine, three tablespoonfuls of sugar; stir it over the fire until hot, but do not let it boil. Bake the pudding in a deep dish without pastry.

MRS. SHALLCROSS.

SWEET POTATO PUDDING.

To a large sweet potato weighing two pounds, allow one-half pound sugar, one half pound butter, one gill sweet cream, one gill strong wine or brandy, one grated nutmeg, a little lemon peel, and four eggs. Boil the potato until thoroughly done, mash fine, and add while hot the sugar and butter; set aside to cool while you heat the eggs light; add the seasoning last. Line tin plates with puff paste, and pour in the mixture. Bake in a moderate oven, but regular heat. When the puddings are drawn from the stove, cover with thin-sliced bits of preserved citron or quince marmalade.

MRS. R. H. OTTER.

BAKED INDIAN PUDDING.

Three pints of milk, ten tablespoonfuls of meal, four tablespoonfuls molasses, two tablespoonfuls suet, one tablespoonful salt. Put the milk on to simmer, then stir in the corn-meal, take it from the fire, and put in the molasses, suet, and salt. Then stir in one cup of cold milk, and bake two hours.

MRS. W. H. KAYE.

SPICE PUDDING.

Slice sponge cake, and put a layer of it in a pudding dish, a few seeded raisins, currants, and citron sliced very thin, with very little butter ; continue this alternately till the dish is full. Make a quart of boiled custard, pour into the dish, put in stove, and bake fifteen minutes ; serve with rich sauce.

R. EWING.

PLAIN BAKED CUSTARD.

Stir four well-beaten eggs into one quart of sweetened milk, and flavor with Price's extract to taste. Bake until the milk is smoothly thickened, but not until the whey separates, and it becomes porous.

MRS. S. H. DARNALL.

CREAM PUDDING.

Beat six eggs to a froth, three tablespoonfuls white sugar, the grated rind of one lemon ; mix one pint milk with one pint flour and two teaspoonfuls salt ; just before baking, stir in one pint cream.

MRS. SHALLCROSS.

BATTER PUDDING.

Eight eggs and one pint of cream, eight tablespoonfuls flour, eggs beaten separately ; add the flour beaten with the yolks, pour in the cream, and lastly the whites. Bake one-half hour.

MRS. SHALLCROSS.

PASTRY.

TRANSPARENT PIES.

Three eggs, one pint of brown sugar, one-quarter of a pound of butter; cream sugar and butter together, break the eggs into it, and stir all very hard; put over a slow fire and cook half done; then take off, stir well, put into a crust and bake.

MRS. MARIA BOYCE.

TRANSPARENT PIE.

Four eggs, two cups of sugar, one cup of butter; beat eggs separately; to the yolks add sugar, butter, and lastly whites of the eggs, beaten to a stiff froth; bake slowly with paper over the top; flavor with Price's extract of lemon.

MISS HATTIE MOORE.

LEMON PIE.

Three lemons, five ounces of butter, three or five eggs, one pound white sugar, one teacup of sweet milk or cream; beat the eggs separately; grate the yellow rind of one lemon.

MRS. MARIA BOYCE.

FRUIT PIES.

Yolks of five eggs, two cups of sugar, one cup of butter, one cup of preserves (small fruit nicest); cream the sugar and butter; use whites of eggs for meringues. For two pies.

MRS. S. P. MEYER.

COCOANUT PIE.

One cup of cocoanut soaked in one pint of milk, two eggs, a teaspoonful of butter, sweeten to taste; bake without upper crust.

MRS. J. M. KRIM.

LEMON PIE.

The juice and grated rind of one lemon, one cup of water, one cup of sugar, one egg, and a piece of butter the size of an egg. Boil the water, dissolve one tablespoon of corn starch in a little of the water and stir until thick; add the egg, sugar, butter, and lemon, and take off the stove immediately and put in crust and bake.

MISS L. LEE HARRIS.

KENTUCKY PIE.

Make the paste and bake for pies, spread the paste with any kind of stewed fruit; one teacup of butter, one and one-half teacups of sugar, three eggs, yolks and whites beaten separately; mix sugar, eggs, and butter well, and pour over the fruit. Bake quite brown; eat cold.

MRS. W. H. KAYE.

MINCED MEAT.

Four pounds of tongue, or tender beef, three pounds of suet, eight pounds of chopped apples, three pounds of currants, six pounds of brown sugar, two pounds of citron, the grating of orange, one ounce of cinnamon, one-fourth ounce of cloves, one-fourth ounce of mace, one-fourth ounce of all-spice, four nutmegs, one quart of Madeira wine, one pint of brandy. Boil the meat tender and chop fine; mix with the suet, salted enough to remove the fresh taste; add the other ingredients and mix well; cover close; when using, moisten with sweet cider if too dry.

MRS. W. H. HARRIS.

PUMPKIN PIE.

+ Pinch
To one quart of pumpkin, after it is boiled and run through a sieve, add six eggs, yolks and whites beaten separately, two teacups butter, a pinch of salt, one tablespoonful of ground cinnamon, one grated nutmeg, one teaspoonful of ginger; then add one quart of milk (boiling hot) and make the mixture very sweet.

MRS. S. H. DARNALL.

Amber Pies (Made)

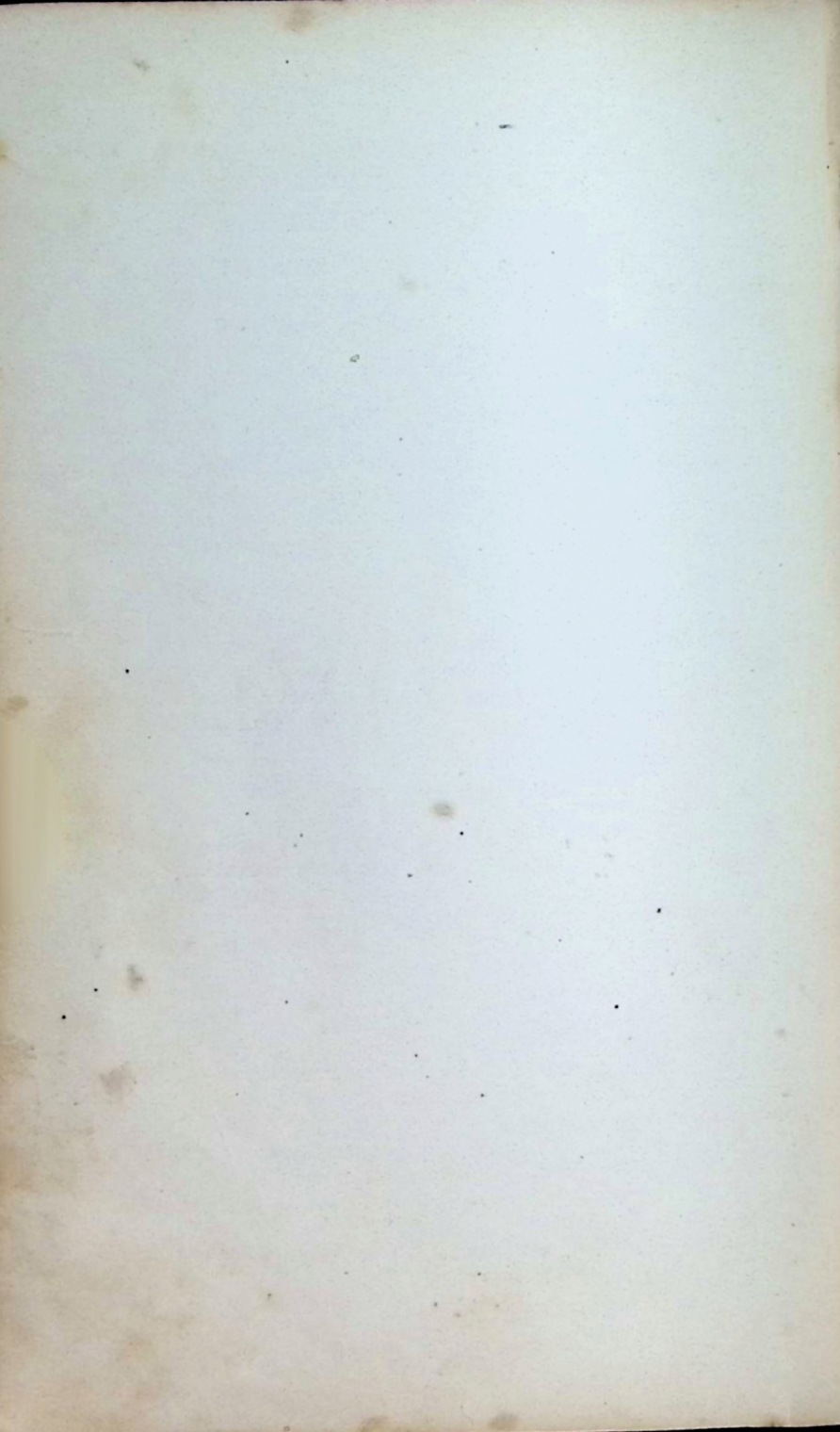
3 eggs, 1 cup jam or jelly
1 cup sweet cream, $\frac{1}{2}$ cup
butter, 1 scant cup. of
sugar, 1 table spoon of
flour with jam and
a little salt flavor with
nutmeg or to suit the
taste, whites of eggs, can
be used for meringue for
top.

Lemon Pies

Two cups of sugar.
Two cups of water
One lemon for juice
Two table spoons of flour
Two table spoons of butter
Yolk of 4 eggs, whites
for meringue.
Aunt Florence.







TRANSPARENT PUDDING.

Yolks of twelve eggs well beaten, one pound of butter, creamed, one pound of sugar; flavor with nutmeg or Price's extract lemon; bake in tins, and ice before serving.

MRS. E. R. GLASSCOCK, Cincinnati, Ohio.

COCOANUT CREAM PIE.

Grate one cocoanut, whites of five eggs, and two cups of sugar (light measure), beat well, add the milk of nut, one cup of sweet cream, one tablespoonful of butter, one tablespoonful of corn starch.

MRS. DINWIDDIE.

ACID TARTS.

Two cups sugar, two cups water, one-half teaspoonful of starch, two dessert spoonfuls of butter; cook in boiling water until it thickens; flavor with Price's extract of lemon, just before baking in rich crust.

MRS. DINWIDDIE.

MERINGUE PIE.

One egg, one tablespoonful sugar, one-half tablespoonful of butter; beat yolk and white separately; bake pie till quite done, then put one tablespoonful of sugar with white and spread upon the pie; brown lightly.

MRS. S. W. SPEER.

LEMON PIE.

Grated rind and juice of one lemon, one and one-half tablespoons of corn starch, mix until smooth; beat yolks of two eggs and one cup of sugar, then add the juice and small dessert spoon of butter; over this pour slowly a cup of boiling water; set all in a pail of water and cook until thick. This makes one pie; bake crust, then put in custard; beat whites stiff; add to them half cup of sugar; put over pie and brown slightly.

MRS. MCQUIDDY, New Albany, Indiana.

CREAM PIE.

Yolks of three eggs, one cup each of butter, sugar, flour, and cream; mix all together and cook until it boils; flavor with Price's extract to taste.

MRS. DINWIDDIE.

CUSTARD PIE.

One pint scalding milk, two tablespoonfuls sugar, two eggs, beat with sugar; pour on scalding milk. This makes one full pie.

MRS. L. C. FRAZIER.

APPLE PIE.

Take twelve sweet apples, grate very fine, and mix with a cup of sweet milk; add a teacup of sweet cream and one egg to each pie; season with nutmeg and Price's extract vanilla, and bake in one crust.

LILLIE BABBITT.

RAISIN PIE.

Stone and chop one heaping cupful of raisins; mix with them the juice and rind of one lemon, the yolks of two eggs; bake with bottom crust only.

MISS SUE SMICK.

IMITATION MINCE PIES.

Five large crackers, three and one-half cups of sugar, one teacup molasses, one teacup vinegar, one teacup water, one cup chopped raisins, small piece of butter; spice to taste. This makes four pies.

LEMON PIE.

For one pie, take yolks of three eggs, one cup of sugar, one-half cup milk, tablespoon corn starch, the grated rind and juice of one lemon. Cover this when baked with a frosting of the whites and three tablespoons sugar well beaten; brown slightly.

MISS BETTIE BUTTON.

PEACH ROLL.

Pie dough rolled thin, mash peaches fine and spread over the dough roll; after placed in the pan, cover with sugar and several small pieces of butter, and water sufficient to cover it and bake. The juice of the peaches boiled down makes a good sauce.

MRS. M. HARRIS.

AMBER PIE.

Two eggs, one cup sugar, one-half cup of sweet cream, one-half cup of butter, one cup cherry preserves. This will make three pies; other preserves will answer.

MRS. S. W. SPEER.

CREAM PIE.

One cup of flour, one cup of sugar, four eggs beaten together, thinned with a little milk; bring one quart of milk almost to a boil, add the above; add a little salt, cool, and add Price's lemon extract; bake upper and lower crusts separately, after which, put cream between.

MRS. C. E. WESTLAKE.

ENGLISH MINCE MEAT.

Three pounds of tender beef, three-quarters of a pound of suet, four pounds cooking apples, one-half pound of candied citron, one quarter pound of candied lemon, two pounds of seedless raisins; chop fine, add two pounds of currants, one and one-half pounds of sugar, brandy to flavor and keep, one-half ounce of ground cinnamon, one-half ounce of ground cloves, small quantity of nutmeg; boil the beef and pick from it all the fat and skins; mix with sweet cider.

MRS. R. B. MULLETT.

MINCE MEAT.

Two pounds of suet, two of beef, two of currants, two of raisins, one of citron, half peck of apples, quart of peach preserves, two pounds of brown sugar, ounce of cinnamon

and allspice, half ounce of cloves; cook meat done, chop fine; peel apples and chop fine; cut raisins and citron fine; put all together with a quart of brandy and cook well, put in jars and seal; when using, put in cider to suit taste.

MRS. J. F. BABBITT.

TRANSPARENT PIES.

One cup butter, six of sugar, one and a half of cream, nine eggs; season with mace, nutmeg, or lemon.

MRS. C. F. TURNER.

SLICED APPLE PIE.

Good
Take a dozen cooking apples, peel and take out the core, line a pan with pie crust, slice apples, place a layer of them, and over them three tablespoons of sugar and one of butter, two tablespoons of water; then a layer of crust, apples, sugar, butter, and water, as before; a crust over all and bake.

MISS HATTIE MOORE.

BUTTER PIE.

Cover pie tins as for custard pie; take one large tablespoonful of butter, two-thirds of a cup of sugar, one cup sweet cream, one tablespoonful flour; stir butter, flour, and sugar together, then stir in cream, pour in tins, and lay strips of cream across; brown nicely.

MRS. C. E. WESTLAKE.

MINCE MEAT.

Take ten pounds meat, three pounds hearts (boil meat and hearts, and when cold chop very fine and salt and pepper to taste), ten pounds suet, ten pounds raisins, ten pounds currants, one bushel of apples, two dozen lemons, two dozen oranges (juices of both; use and grate the rind of the lemons), two pounds ground cinnamon, one pound allspice, two ounces cloves, one-fourth pound nutmeg. To the above use two gallons cider (must be very sweet), one gallon best whisky.

MRS. E. H. VERNON.

LEMON PIE.

Yolks of three eggs well beaten, one cup of sugar, one cup of water, one tablespoonful of corn starch dissolved in water, and juice of one lemon; bake in pans; beat the whites of three to a froth, adding three tablespoonfuls of white sugar, spread on pie and brown.

MRS. HOOPER.

LEMON PIE.

Good
Grate one lemon to one cup of hot water, two cups sugar, yolks of four eggs, one tablespoonful of butter, four tablespoonfuls of flour stirred smoothly in cold water; line two pans with crust, pour mixture into pans, beat whites of four eggs to a stiff froth, adding four tablespoonfuls of sugar, spread on pie, and brown in oven.

MISS HATTIE WILLIAMS.

CAKES.

TEA CAKES.

Five eggs beaten separately, one pound white sugar, two pounds of flour, one-half pound of butter and lard mixed, one dessert spoonful of ammonia (powder), dissolved in a little warm water. Roll thin, and bake in a quick oven.

MRS. MARIA BOYCE.

CRULLERS.

One quart of flour, one-half cup of lard, half cup of butter, two teaspoons of Price's cream baking powder, three-fourths pint of milk, two eggs, one teaspoonful of Price's extract of nutmeg; mix into a smooth dough, roll thin, cut into strips, twist into different shapes, and fry in hot lard, and serve with sifted sugar.

HATTIE MOORE.

TEA CAKES.

One egg, one saucer of sugar, three tablespoons sweet milk, one cup butter, one nutmeg, two teaspoonfuls Price's cream baking powder, flour enough to roll; mix soft, roll thin, bake in quick oven.

MISS KATE BROADDUS.

COOKIES.

One pound flour, one pound sugar, one-half pound butter, three eggs, two tablespoonfuls of ground cinnamon. Mix all together, roll thin, cut into cookies, and bake in a quick oven.

MRS. S. H. DARNALL.

TEA CAKES.

Five eggs, four pints of flour, one and one-half pints of brown sugar, one large coffee cup of lard and butter, equal parts. Roll very thin, cut and bake quickly.

MRS. DR. BAILEY.

TEA CAKES.

Six eggs beaten separately. To the yolks add three-fourths of a pound butter well creamed, and one tablespoonful of lard, one and one-fourth pounds of sugar, one teaspoonful cream tartar, one-half teaspoonful of soda dissolved separately in a little warm water. Pour together, and while effervescing add to the above mixture. Flavor with Price's extract of lemon. Last, add the whites, well beaten. Sift a lump of ammonia about the size of a nutmeg, into one pound of flour. Roll thin, and bake quick.

MISS M. LOGAN.

CRULLS.

Five eggs well beaten, with three teacups of sugar, one teacup of sweet milk, in which dissolve two teaspoonfuls cream of tartar, and one of soda. Flavor with cinnamon or nutmeg, and mix with flour enough to make a stiff dough. Roll thin, and cut in strips three or four inches long, and an

inch wide; curl each strip, and fry in boiling lard, sprinkle with icing sugar while hot; lay them away for several days, and they will be very nice. Do not knead dough too much.

MISS FANNIE MOORE.

DOUGHNUTS.

One cup sweet milk, one cup sugar, one egg; beat egg and sugar together; one teaspoonful of Price's cream baking powder, a little salt mixed in flour. One tablespoonful of lard, sufficient flour for soft dough, and fry in hot lard and sprinkle with white sugar while hot.

MRS. C. H. RICE.

DOUGHNUTS WITHOUT EGGS.

One pint light brown sugar, one pint sour milk, a small pinch of salt, one teaspoonful of lard, one teaspoonful of soda stirred into milk. Mix sufficient flour for soft dough. Roll and fry.

MRS. L. C. FRAZIER.

ALMOND CHEESE CAKES.

The yolks of three well-beaten eggs, quarter of a pound of bitter almonds, three-quarters of a pound of sweet almonds, quarter of a pound of sifted sugar. Pound the almonds, but not too fine. The eggs must be beaten to a cream. Mix the sugar with them, then add the almonds.

SELECTED BY MRS. J. L.

BOSTON CREAM PUFFS.

One pound flour, one-half pound butter, one pint water, ten eggs. Boil butter and water together. While boiling, stir in the flour, then let it cool, and beat the yolks of eggs with one-half teaspoonful of soda into it; beat whites until light; when mixture is cool, stir together, drop in dropping pan.

Cream for Puffs: One quart milk, four eggs, two cups of sugar, one cup of flour; boil milk; while boiling, add sugar,

eggs, and flour, flavor with Price's extract of lemon. Bake crust in quick oven for fifteen or twenty minutes; when done, open at the side, and put in the cream, then pinch together again. Must have fresh eggs, or they will not puff up.

MRS. S. P. MEYER.

SHREWSBURY COOKIES.

Beat one and one-half cups sugar, one-half pound butter, and three eggs together. Mix one tablespoonful Price's cream baking powder thoroughly in one quart of flour, pour into the mixture, work but little. Flavor with Price's extract of cinnamon. Bake in quick oven.

MRS. M. R. MILLER.

CREAM CAKES.

Beat three eggs very light, stir in one quart of milk, alternately, with one pound of flour. Mix the flour with three teaspoonfuls of Price's cream baking powder; lastly, pour in one pint of melted butter; add a little salt.

JULIA EAKIN.

SUGAR COOKIES.

Three cupfuls of white sugar, one cup butter creamed together, one cup sweet milk, three eggs, one teaspoonful soda stirred in the milk, one grated nutmeg, beat to a batter, and add flour enough to roll; cut in cakes, and bake in quick oven. Bake as soon as made.

MRS. A. I. HOBBS.

DELICATE TEA CAKES.

Whites of three eggs beaten to a stiff froth, one cup sugar (white), one-half teaspoonful of soda, one teaspoonful cream of tartar (two teaspoonfuls of Price's cream baking powder may be used), one-half cup of sweet milk, one-half cup of butter, one teaspoonful powdered sugar or grated almond, two and one-half cups of flour.

MRS. SHALLCROSS.

CRULLS.

One pound of butter, one and one-half pounds powdered sugar, twelve eggs, mace and nutmeg to taste, flour to roll out stiff.

MRS. LYNAM, Fern Creek.

MACAROONS.

Whites of three eggs, stir in one pound of loaf sugar, three-fourths pound of sweet almonds, one-fourth pound bitter almonds. Let them be blanched the day before, then pound them, not too fine; bake on tins.

MRS. SHALLCROSS.

VANILLA WAFERS.

One and one-fourth cups of sugar, one egg, four tablespoonfuls of milk, three-fourths of a cup of butter, one tablespoonful of vanilla, two teaspoonfuls of Price's cream baking powder, flour to roll; roll thin.

MISS C. M. WHEELER.

JUMBLES.

Four eggs, half-pound of butter, one pound of sugar, one teaspoonful of soda, half pint of cream; work in flour until it is stiff enough to roll. Spice of any kind you prefer.

MRS. MATTIE FISHBACK.

SPRIENKERLE.

To three pounds of powdered sugar add the yolks of twelve eggs; beat these well together, then add half the whites of these eggs, after they have been beaten to a stiff froth; beat again thoroughly, add the remainder of the whites and the rind and juice of one lemon; to this amount add four pounds of sifted flour and three tablespoonfuls of Price's cream baking powder, making the dough as stiff as can be worked. Work until smooth, roll very thin and cut into small cakes (a spriengerle mold is preferred), place on a board and let them stand over night. Bake in a slow oven.

MRS. X. F. SCHIMPELER.

FRENCH CREAM CAKE.

Three eggs, one cup of sugar, two tablespoonfuls of cold water mixed with sugar, one and one-half cupfuls of flour, one teaspoonful Price's cream baking powder ; divide and bake in two jelly-cake pans.

Cream to put between cake : One pint milk, one cup of sugar, one-half cup butter, three tablespoonfuls of corn starch mixed with a little water or milk, and stir into the mixture while boiling ; when nearly cold, stir in two teaspoonfuls of Price's extract vanilla ; boil until the consistency of thick custard, then beat until light. Split each cake and spread the cream between. Better made the day before using. Ice the top, if preferred. MISS SALLIE VENNIGERHOLZ.

WHITE CAKE.

Whites of twelve eggs, beaten light, one and one-half cups of butter, three cups granulated sugar, one cup sweet milk, six cups sifted flour, one heaping tablespoonful of Price's cream baking powder ; flavor with almond ; cream sugar and butter.

MRS. S. P. MEYER.

CREAM FRITTERS.

Mix one and one-half pints of flour with one pint of milk ; beat six eggs to a froth, and stir them in the batter ; add one nutmeg, one pint cream, and two teaspoonfuls of salt ; stir the whole long enough for the cream to mix well, and fry.

MRS. SHALLCROSS.

FRUIT CAKE.

Two cups of sugar, two thirds of a cup of lard (creamed and salted to taste), one cup of water, four cups of flour, seven eggs, and three and one half teaspoonfuls of Price's baking powder ; bake quickly in well-greased pans. For the filling, take four cups of sugar, mixed with a little water, and boil until almost candy, then pour it over the whites of three

or four well beaten eggs. Beat until the eggs are thoroughly cooked, then add one box of cocoanut, one quarter of a pound of raisins (seeded and cut), one quarter of a pound of almonds, blanched, and a few figs cut fine.

MRS. WM. McAFEE.

TRIFLES.

One well beaten egg, one tablespoonful sugar, saltspoonful salt, flour enough for a stiff dough. Cut in thin, round cakes and fry in lard. When they rise to surface and are turned over they are done. Drain in a sieve and put jam or jelly in the middle of each.

MRS. SHALLCROSS.

NOTHING.

Three well beaten eggs, one saltspoonful of salt, flour enough for a stiff paste; roll and cut in very thin cakes; fry like trifles, and put two together with jam or jelly.

MRS. SHALLCROSS.

CHOCOLATE MARBLE CAKE.

One cup of butter, two cups of sugar, four cups of flour, one cup of sweet milk, four eggs, and four teaspoonfuls of Price's cream baking powder. When the cake is mixed, take out a teacupful of batter, and stir into this a tablespoonful of grated chocolate wet with a little milk. Fill the mold about an inch deep with yellow batter, drop into this a spoonful of the dark mixture, spreading it in broken circles upon the light surface.

MRS. WM. McAFEE.

WHITE FRUIT CAKE.

One cup of butter, two cups of sugar, one cup of sweet milk, whites of five eggs, one grated cocoanut, one pound of almonds, blanched and cut fine, one pound of citron, three and one-half cups of flour, two teaspoonfuls of Price's baking powder; flour the fruit, and add the last thing.

MRS. BARBARA LYNAM, Fern Creek.

JELLY ROLL.

One cup sugar, one and one-third cups of flour, four eggs, three tablespoonfuls sweet milk, two tablespoonfuls of Price's cream baking powder. Bake in a long pan, turn on a wet towel, spread the jelly, and roll while hot.

MRS. J. C. H.

FERN CREEK CAKE.

Whites of twenty eggs, two cups of butter, four cups of sugar, six cups of flour, one teaspoon of soda, two of cream tartar; cream the butter and sugar together, beat the whites to a stiff froth, add the flour, alternating with the whites. Dissolve the soda in a little sour cream, and mix the cream of tartar in the flour.

MRS. LYNAM, Jefferson County.

MOLASSES POUND CAKE.

One pound of butter, one pound of white sugar, one tablespoonful of molasses, two pounds of flour, one teaspoonful of soda; beat the butter and sugar as for pound cake; add the molasses and spice, and the yolks of twelve eggs; beat well, and add the flour and the whites of the eggs, alternately; mix a teaspoonful of soda in a little vinegar, and add after having mixed it well together. Bake in a moderate heat.

MRS. J. W. SHALLCROSS.

WATERMELON CAKE.

White Part: Two cups of white sugar, one cup of butter, one cup of milk or water, three cups of flour, whites of eight eggs, well beaten, two teaspoonfuls of Price's cream baking powder.

Red Part: One-half cup of butter, one-third cup of water, two cups of flour, whites of four eggs, well beaten, one teaspoonful of Price's cream baking powder, one cup of raisins. Be careful to put the red part around the tube of pan, and white around the edges. It requires two persons to fill the pan. Use as much coloring in the red part as you fancy.

SELECTED BY MRS. J. L.

"Black Cakes" This is
one we use

2 cups of buttermilk
2 cups of sugar
1 small cup of lard salted
a little.
2 Teaspoons of soda.
4 cups of flour.
2 cups of raisins or 1 lb
2 Teaspoons of cinnamon
or 1 teaspoon of
1/2 teaspoon of cloves.
Don't use the raisins
same is best.

"Annie Wells"

Angel Cakes

4 Whites of 8 eggs or 9 medium
sized. 1 1/2 cups granulated
sugar. 1 cup flour. 1/2 tea-
spoon each of tartar
acid & salt added
to eggs before whipping.
Flavor to taste.

"Lye Murry"

White cake. } This is the
one we use

3 eggs: white,
2 cups of sugar,
1 cup of sweet butter
1 cup of water
teaspoons of baking
powder.

4 cups of flour
Flavor to taste.

"Rolling for cakes" } we use

1 cup of sugar,
1 cup of cream
 $\frac{1}{2}$ cup of butter

1 egg, 1 cup flour,
1 cup sugar, 1 cup sweet
milk, 1 teaspoon butter
3 teaspoons baking powder
Flavor to taste, "Aunt Paula"

Angel Cake. We use this
Whites of 11 eggs.
 $\frac{1}{2}$ cup granulated sugar.
1 cup of flour. sift 4 times
1 tea spoon cream of tartar
in flour. Bake about 45
min in moderate oven.

Black Cake

1 cup of molasses.
1 cup brown sugar.
 $\frac{1}{2}$ cup of buttermilk.
1 cup of lard or butter
2 teaspoon of cinnamon
cloves and spices.
2 teaspoon of soda.
Tracing of raisins.
Ara Higginson.

SOFT GINGERBREAD.

One cup of butter, one of molasses, one of sugar, one of sour or buttermilk, one teaspoonful of soda, dissolved in warm water, one tablespoonful of ginger, one teaspoonful of cinnamon, two eggs, four or five cups of flour.

MRS. JOHN LYNAM.

HARD CAKE.

A lump of butter or lard, the size of an egg, one cup of warm water, two cups of brown sugar, three teaspoonfuls of Price's cream baking powder, make paste stiff enough to roll out, one whole nutmeg, sift about three pints of flour, add a little, now and then if needed, but you can spoil sweet dough by too much flour; roll very thin, and bake. When cold they taste like macaroons.

Mrs. J. W. SHALLCROSS.

WHITE CAKE.

Good
One cup of butter, two cups of granulated sugar, one cup of sweet cream, four cups of sifted flour, whites of ten eggs; flavor with fifteen or twenty drops of Price's essence of bitter almond. Three teaspoonfuls of Price's cream baking powder in the last cup of flour; cream the butter very white, then add one at a time three cups of flour. Beat the eggs very light, then the sugar in them. Put the cream in the butter and flour, then stir in thoroughly the eggs and sugar; then the fourth cup of flour and the baking powder, just enough to mix it. Bake in a moderate oven.

MRS. L. G. HARDY.

CHOCOLATE CAKE.

Two cups of white sugar, one cup of butter, one cup of milk, three cups of flour, well beaten whites of eight eggs. Icing: Three cups of white sugar in one cup of water boiled until it drops like candy; pour into the candy the well-beaten whites of three eggs, add one large tablespoon of butter, three squares of Baker's chocolate; beat well together, and then spread between the layers of cake.

MISS LOCKE.

CARMEL CAKE.

One cup of butter, two cups sugar, whites of eight eggs, four cups flour, one teaspoonful Price's extract of vanilla. Bake in deep jelly pans. Caramel filling: One pound light brown sugar, one tablespoonful of butter, one cup of cream. Cook until candy.

ADRIENNE THUM.

COFFEE CAKE.

Two eggs beaten separately, one cup of butter, one cup of molasses, one cup of sugar, a teaspoonful of soda dissolved in molasses, one tablespoonful of nutmeg, two tablespoonfuls of cinnamon, five cups of flour, one cup cold coffee, one cup chopped raisins, one of currants.

KATIE MYAD, Hutchison, Ky.

BLACK CAKE.

Twenty eggs beaten separately, two pounds brown sugar, two pounds butter, two pounds of flour, two pounds of raisins, two pounds of blanched almonds, two pounds of currants, one pound of citron. Currants to be well washed and dried; raisins to be stoned and cut in half; all the fruit to be mixed together, and dredged with brown flour. One tumbler of molasses, one tumbler of brandy, one tablespoon each of ground cloves, cinnamon, mace, ginger, allspice, nutmeg, one teaspoonful soda, one-half pint of milk. Slice the citron small. Brown the flour to make a real black cake.

MRS. MARIA BOYCE.

FRUIT CAKE.

One pound of butter, one pound powdered sugar, one pound flour, three pounds raisins, three of currants, one pound citron, one-half pint whisky, one and one-half cups New Orleans molasses, two teaspoonfuls cinnamon, two of allspice, one of cloves, two grated nutmegs; mix as for pound cake. Add fruit and spices, leaving the whisky and molasses till the last. Bake in a slow oven four hours.

MISS KATE BROADDUS.

FEATHER CAKE.

Three cups of sugar, one and a half cups of butter, one cup of milk, four and a half cups of flour, five eggs, three teaspoons Price's cream baking powder. MISS LEWERS.

SNOW CAKE.

Whites of eight eggs, one cup of butter, two cups of sugar, four cups of flour, one heaping tablespoon of Price's cream baking powder. Bake in layers. Take the milk of two cocoanuts, place on the stove, and add enough sugar to make a candy; after grating the cocoanuts stir in enough cocoanut to make the candy stiff. While hot, spread between the layers of cake on the top and sides, and throw the remaining cocoanut over the cake before the candy hardens.

MISS ELLA MCGEE.

FRUIT CAKE.

Three eggs, one cup butter, one cup sour cream, two cups sugar, four cups flour, two and a half cups raisins, one teaspoonful cloves, one of soda.

MRS. DINWIDDIE, Hustonville, Ky.

NUT CAKE.

One cup of butter, two cups of sugar, three of flour, four eggs, one cup of sweet milk, one tablespoonful of Price's cream baking powder, two pints seeded raisins, two pints hickory-nuts or pecans, one-fourth pint citron.

MRS. C. F. TURNER.

CHOCOLATE CARAMEL CAKE.

Yolks of twelve eggs, two cups of pulverized sugar, one cup of butter, three cups of flour, half cup of milk, half teaspoon of soda in milk, one and a half teaspoons cream of tartar in flour. Icing: Half a cake of chocolate, one and one-half

pounds of brown sugar, half cup of sweet cream, one teaspoon of butter. Grate chocolate and with other ingredients boil twenty minutes, stirring all the time. Just before taking off the stove, add a tablespoon of Price's extract of vanilla. Have cake ready as soon as caramel boils, spread at once, and finish by icing whole cake. MRS. T. P. SHANKS.

KNICKERBOCKER CAKE.

Whites of twenty eggs, two teacups of butter, four of sugar, six of flour, four teaspoonfuls Price's cream baking powder, flavor with lemon. Bake cake in a large mold; when done, split in three slices. Ice each layer, and between and on outside of cake put one grated cocoanut, one pound of French candy cut fine, one-half pound of figs, one-half pound seeded raisins, one-half pound blanched almonds cut fine, some pieces of candy left whole, and raisins put on outside.

MISS BELLE SMITH.

CORN STARCH CAKE.

One pound of corn starch, one teacup of sifted flour, one pound of sugar, one half pound of butter, six eggs, two-thirds teacup of sweet milk, half teaspoonful of soda, and one teaspoonful cream of tartar.

MRS. L. F. VAUGHAN.

BLACK CAKE.

One pound of browned flour, one pound of butter, one pound of sugar, two pounds of currants, two pounds of raisins, one pound of citron, one pound of blanched almonds, half pound of figs, twelve eggs, one teacup of molasses, one glass of whisky or brandy, one tablespoonful of mace, two tablespoonfuls of cinnamon, two tablespoonfuls of allspice, three tablespoonfuls of ginger, one tablespoonful of cloves, three nutmegs grated, one teaspoonful of soda in whisky, two teaspoonfuls of Price's cream baking powder in flour; fruit well rubbed with flour. Stir all very hard, and bake four hours in moderate oven.

MISS BELLE SMITH, Bourbon County.

ICE CREAM CAKE.

One cup of milk, two cups of powdered sugar, one cup of butter, one cup of corn starch, two cups of flour, whites of eight eggs, two teaspoonfuls of Price's cream baking powder. This makes four layers. Icing: Whites of two eggs, two cups of granulated sugar. Pour half cup of water over sugar and boil until when dropped into cold water it is very stiff, but not brittle. Pour this over the beaten whites, and add while hot one-half teaspoonful cream tartar, and one tablespoonful of vanilla. Beat until nearly cold, and spread between layers.

MISS LILLIE BABBITT.

CREAM CAKE.

Three eggs, one cup of sugar, one teaspoonful of soda in a teacup of milk, one teaspoonful cream of tartar and a little salt sifted in a cup and a half of flour. Put in jelly tins, and bake in quick oven fifteen minutes. Make four layers of cake, and three of cream. For Cream: Boil one pint of milk seasoned with one tablespoonful of Price's vanilla. Just as milk boils, stir in two eggs, one cup of sugar, and two tablespoonfuls of corn starch, well beaten together. Let cook until thick. Before it cools, stir in one tablespoonful of butter. The milk should be boiled by placing the saucepan in a kettle of boiling water.

MRS. BABBITT.

HICKORY-NUT CAKE.

One-half cup of butter, two cups of sugar, and four eggs beaten separately, three cups of flour, one-half cup of sweet milk, two teaspoonfuls of Price's cream baking powder, two cups of hickory-nuts minced, one teaspoonful of Price's extract of vanilla.

MISS ADDIE KENT.

CHOCOLATE CAKE.

One cup of butter, two cups of granulated sugar, three of flour, whites of eight eggs, one cup of sweet milk, one tablespoonful of Price's cream baking powder. Bake three jelly-

pans of the above, and to the remainder add five tablespoonfuls grated chocolate, which will fill two jelly-pans. Icing: Whites of three eggs, flavor with Price's extract of vanilla, three cups of pulverized sugar, a little more if not stiff enough, six tablespoonfuls grated chocolate. Alternate layers of the white batter and chocolate with icing between, then cover with icing.

MRS. C. F. TURNER.

SPICE CAKE.

Two cups of sugar, two and a half cups of flour, one-half cup of butter, one cup sour milk, one teaspoonful soda, yolks of five eggs, two teaspoonfuls cloves, three of cinnamon, three of allspice, two of ginger, one grated nutmeg. Bake in layers and put frosting between.

MISS HATTIE MOORE.

LAYER FRUIT CAKE.

One cup of butter, two cups of sugar, one-half cup sweet milk, one heaping teaspoon of Price's cream baking powder, three cups of flour. Make dough and divide into two equal parts. Take one pound of stoned raisins, one pound of currants, one-quarter pound of citron, and mix with one-half the dough. Color the other half with one tablespoonful of pink sugar. Bake in four layers, alternating the two kinds of dough. For icing, make a syrup of one cup of sugar. Grate one-half pound of chocolate, whip the whites of three eggs to a stiff froth, mix all together and beat until stiff. Flavor with Price's extract of vanilla. Spread on layers when cold.

MRS. DR. OWEN.

MADLINE CAKE.

Three pounds of citron chopped fine, two pounds of almonds blanched, two small cocoanuts grated. Mix these together. One pound of flour, one of butter, one-quarter pound of sugar, twelve eggs, one wineglass of brandy, one wineglass of wine, two teaspoonfuls of cinnamon, one of mace, one of grated nutmeg. After making the batter as for pound cake, stir in the fruit, spices, wine, and brandy. Bake an hour or an hour and a half, not too long, as the crust will be tough and thick.

MISS NELLIE CARPENTER.

BOSTON SPICE CAKE.

One cup of butter, one of brown sugar, one of milk, three cups of flour, one cup of molasses, one teaspoonful of soda, one tablespoonful of ginger, one teaspoonful of allspice, three eggs. If weather be warm add a little more flour.

CUP CAKE.

Beat one teacup of butter to a cream, and add two teacups of sugar; then add the well-beaten yolks of five eggs, and two large teaspoonfuls of Price's cream baking powder dissolved in one teacup of sweet cream or milk, add four teacups of flour, beat well and add the whites of five eggs beaten to a stiff froth. Bake in tins, and put layers together with cocoanut or almond filling. A tablespoonful of whisky improves it.

Just finished
RIBBON CAKE. (DARK PART.)

One-half cup each of butter and sweet milk, one cup of sugar, two and one-half cups of flour, two heaping teaspoonfuls of Price's baking powder, one tablespoonful of ground cloves, spice, and cinnamon, one-half grated nutmeg, yolks of four eggs. Bake in jelly-pans with paper in bottom. One teaspoonful of flavoring.

WHITE PART.

One-half cup of butter and sweet milk each, one cup of white sugar, two and one-half cups of flour, two heaping teaspoonfuls of Price's cream baking powder, whites of four eggs beaten to a stiff froth, one teaspoonful of flavoring. Bake in jelly-cake pans.

ICING FOR RIBBON CAKE.

Four cups of white sugar, one and one-half cups of cold water, boil until thick like candy; have ready the whites of four eggs beaten to a stiff froth; pour the candy over the eggs and beat until almost cold, add one teaspoonful of Price's vanilla, spread over the top, sides, and between the layers.

MISS BLANCHE SALE.

FRENCH CAKE.

One and one-half cups of sugar, one-half cup of butter, one cup of sweet cream, three eggs, three cups of flour, one teaspoonful of soda, and two of cream tartar.

WHITE CAKE.

Whites of twelve eggs, one pound white sugar, one pound of flour (down weight), three-fourths of a pound of butter, half teacup sweet milk, two teaspoonfuls Price's cream baking powder.

Mrs. Boyce.

WHITE CAKE.

Three cups powdered sugar, one cup of butter, one cup milk or water, six cups flour, sixteen eggs, two teaspoonfuls Price's cream baking powder; cream butter and sugar, add milk or water, stir in half the flour, then half of the whites of eggs well-beaten, then two cups of flour, and remainder of whites. Sometimes five cups of flour are sufficient. In testing the batter, it must be just stiff enough to break short from the spoon, and not to run. Add baking powder last.

Miss Fannie Lewers.

WHITE CAKE.

Whites of eleven eggs, one pound of sugar, one of flour, one-half pound of butter, one teacup of milk, three teaspoonfuls Price's cream baking powder; flavor to suit taste. Cream the butter, beat the whites of the eggs to a stiff froth, stir sugar and butter together, stir in the eggs, and beat all well together.

Mrs. J. M. Wheeler.

YELLOW CAKE.

Three cups sugar, three-fourths cup of butter creamed, yolks of sixteen eggs well beaten, one cup water, five cups of flour, two teaspoonfuls Price's cream baking powder. Mix in order given in above receipt.

Miss Fannie Lewers.

WHITE SPONGE CAKE.

Whites of ten eggs, one and a half cups of sugar, one and a half cups of flour, heaping teaspoonful of cream of tartar. Flavor to taste.

MRS. DINWIDDIE.

SPONGE CAKE.

Two cups of sugar, two cups of flour, four eggs, two teaspoonfuls Price's cream baking powder, one teaspoonful Price's extract of lemon, three-fourths cup of boiling water. Add water last. Batter may seem too thin, but will come all right from oven.

MRS. W. H. BROWN.

STRAWBERRY SHORT-CAKE.

Take a coffee cup of cream or sour milk, beat into it a little salt and a small teaspoonful of soda; before it stops foaming stir in enough flour to roll, but be sure not to get it very stiff. Roll into thin circles, spread butter on top of each and place one on top of the other, bake till well done; then pull the three layers apart, butter one and cover with strawberries, then butter the second and lay (crust downward) over the first, put more berries on the second and cover with the third crust. Put in the oven a few minutes. Serve hot with cream. Before making the crust stir into three pints of ripe rich strawberries, a coffee-cup of granulated sugar, and leave it covered over until the crust is baked.

MRS. R. H. OTTER.

MINNEHAHA CAKE.

Three-fourths cup of butter, two cups of sugar, one cup of milk, three cups of flour, whites of six eggs, two teaspoonfuls of Price's cream baking powder. With the whites of seven eggs and four cups of flour this is a most elegant receipt for solid white cake.

Filling: One cup of white sugar, cover with water, boil until it will drop hard in cold water, stir in one cup of pecans, one cup of seedless raisins. When cooled, stir in the white of one egg, beaten to a stiff froth; put between the layers.

MINNIE RICKETTS.

FRUIT CAKE.

One cup of butter, three cups of sugar, one cup molasses, one cup milk, four eggs, one teaspoonful cream of tartar, one of soda, or two of Price's cream baking powder, two pounds of raisins, two pounds currants, one-half pound citron, one nutmeg, one teaspoonful each of cinnamon, cloves, allspice. Instead of one cup of milk, one-half cup of milk and one-half cup of brandy may be used.

MABEL RICKETTS.

CARAMEL CAKE.

One cup butter, two cups sugar, three cups flour, whites of eight eggs, two teaspoonfuls Price's cream baking powder. Bake in jelly cake pans.

Filling: Two heaping cups brown sugar, one cup cream, one heaping tablespoonful butter, season with vanilla to taste. Let boil until it becomes thick, then stir until nearly cold.

MRS. F. M. MADDUX.

ORANGE CAKE.

Yolks of five eggs, two cups sugar, three cups flour, grated rind of one large orange, two teaspoonfuls Price's cream baking powder. Bake in layers.

Filling: Beat the whites of three eggs to a stiff froth, add two cups of white sugar, juice of one orange.

MRS. F. M. MADDUX.

MARBLE CAKE.

Whites of five eggs, one and two-thirds cups of sugar, half cup of sweet cream, three cups of flour, half a cup of butter, one teaspoonful of Price's cream baking powder.

Dark part: Yellows of five eggs, one and two-thirds cups of sugar, one cup of molasses, one-half cup of butter, three cups of flour, one-half cup sour cream, one teaspoonful of soda, dessert spoonful of allspice, same of cloves and cinnamon.

MRS. WM. OTTER.

ROLL CAKE.

Make a sponge cake with eight eggs, not quite one pint of flour, one pint of sugar, well beaten together. Bake in a long pan, trim the edges, put on fruit, jelly, or marmalade; roll while hot in a towel wrung in hot water. Use Price's extract. Serve with hot sauce.

MRS. R. H. OTTER.

WHITE CAKE.

One cup of sugar, two-thirds cup of butter, two-thirds cup of milk, one dessert spoonful whisky, one dessert spoonful Price's extract vanilla, two teaspoonfuls Price's cream baking powder, two and one-half cups of flour, whites of three eggs.

KATE SMITH, Col.

SPONGE CAKE.

Four eggs, one cupful of sugar, one cupful of flour, one-half teaspoonful Price's cream baking powder, one-half teaspoonful Price's extract of vanilla. Beat the yolks and sugar together ten minutes, add the flour with baking powder sifted in it, and the extract, whites of eggs last, whipped to a dry froth. Bake in a well-greased cake-mold in a steady oven thirty minutes.

MINNIE RICKETTS.

SPONGE CAKE.

One pint flour, one pint sugar, one-half teacup cold water, six eggs, one tablespoonful Price's cream baking powder, and half a teaspoonful salt. Beat the yolks of eggs, sugar, and salt all well together; stir in the water, then flour and baking powder; stir well lastly the whites of eggs beaten to a stiff froth.

MRS. C. F. TURNER.

PRINCE ALBERT CAKE.

White part: Whites of four eggs, two cups of sugar, four light cups of flour, one cup of sweet milk, one cup of butter, two teaspoonfuls of Price's cream baking powder.

Black part: Three cups of flour, yolks of three eggs, one

cup of brown sugar, one-half cup of butter, one-half cup of raisins, one-half cup of nut kernel, either hickory or almonds; one-half cup of milk, one teaspoonful of spice, and cinnamon, one-half teaspoonful of cloves, two teaspoonfuls of Price's cream baking powder. Bake in jelly pans. Cake alternate black and white. Join with icing. MARY MINOR.

BLACK CAKE.

Five pounds currants, three pounds raisins, two pounds citron, one pound flour, one pound butter, one pound sugar, one dozen eggs, one ounce of cloves, one of cinnamon, one of mace, one grated nutmeg, one pint whisky.

MRS. AMBROSE.

TIP-TOP CAKE.

Two eggs, one and a half cups of sugar, one and a half cups of flour, one cup of sweet cream, two tablespoonfuls of butter, three teaspoonfuls of Price's cream baking powder.

MRS. WM. OTTER.

ONE, TWO, THREE, FOUR CAKE, OR NUMBER CAKE.

One cup of butter, two cups of sugar, creamed; one-half cup milk or water, three cups flour, four eggs, yolks and whites beaten separately, or very thoroughly beaten together, one teaspoonful Price's cream baking powder. Put eggs into creamed butter and sugar; if beaten separately, put yolks in first, then water, flour, and, lastly, the whites.

MRS. W. H. BROWN.

KLEIN'S WHITE CAKE.

One pound of butter, one pound of sugar worked light, whites of sixteen eggs worked in gradually. Flavor to taste, with Price's vanilla. One pound of flour worked in easily. Bake in a moderate oven.

MRS. WM. KLEIN.

White Cake

Whites of 4 eggs

$\frac{1}{2}$ cup sugar

$\frac{1}{2}$ cup lard

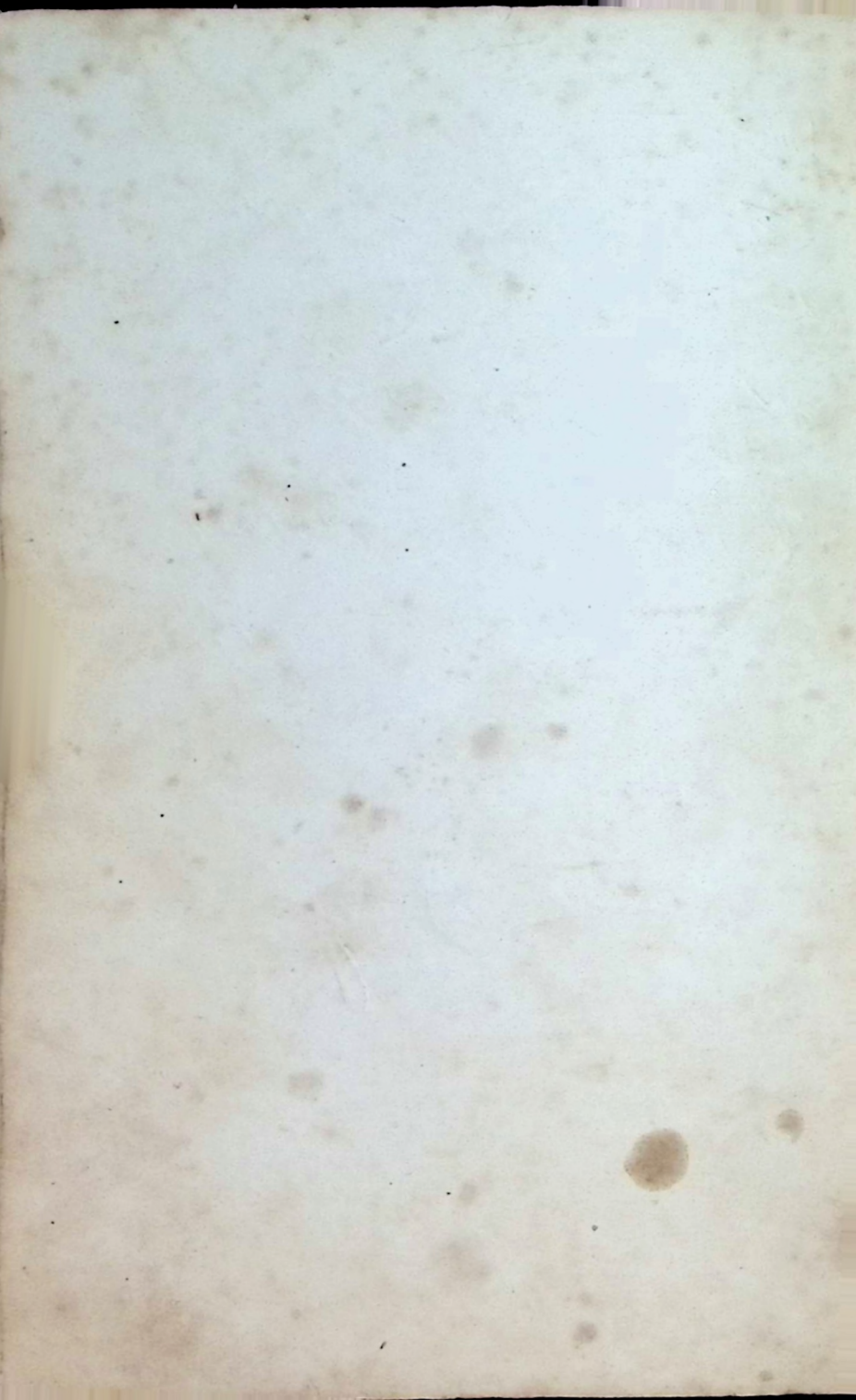
$2\frac{1}{2}$ cups flour

2 teaspoons baking powder

1 cup sweet milk

Lemon

White Icing



Fruit Cake.

Six eggs. Save three whites for icing.

3 cups brown sugar

2 " butter

1 " lard

1 " Strawberry or cherry preserve

5 cups flour

$\frac{1}{2}$ cup buttermilk

$\frac{1}{2}$ " coffee.

1 teaspoon full soda

1 Tea Spoon. Spice

1 Tea Spoon cinnamon

1 Tea Spoon cloves

1 Tea Spoon nutmeg

1 Tea Spoon soda.

$\frac{1}{4}$ lb citron

1 lb raisins

1 lb currants

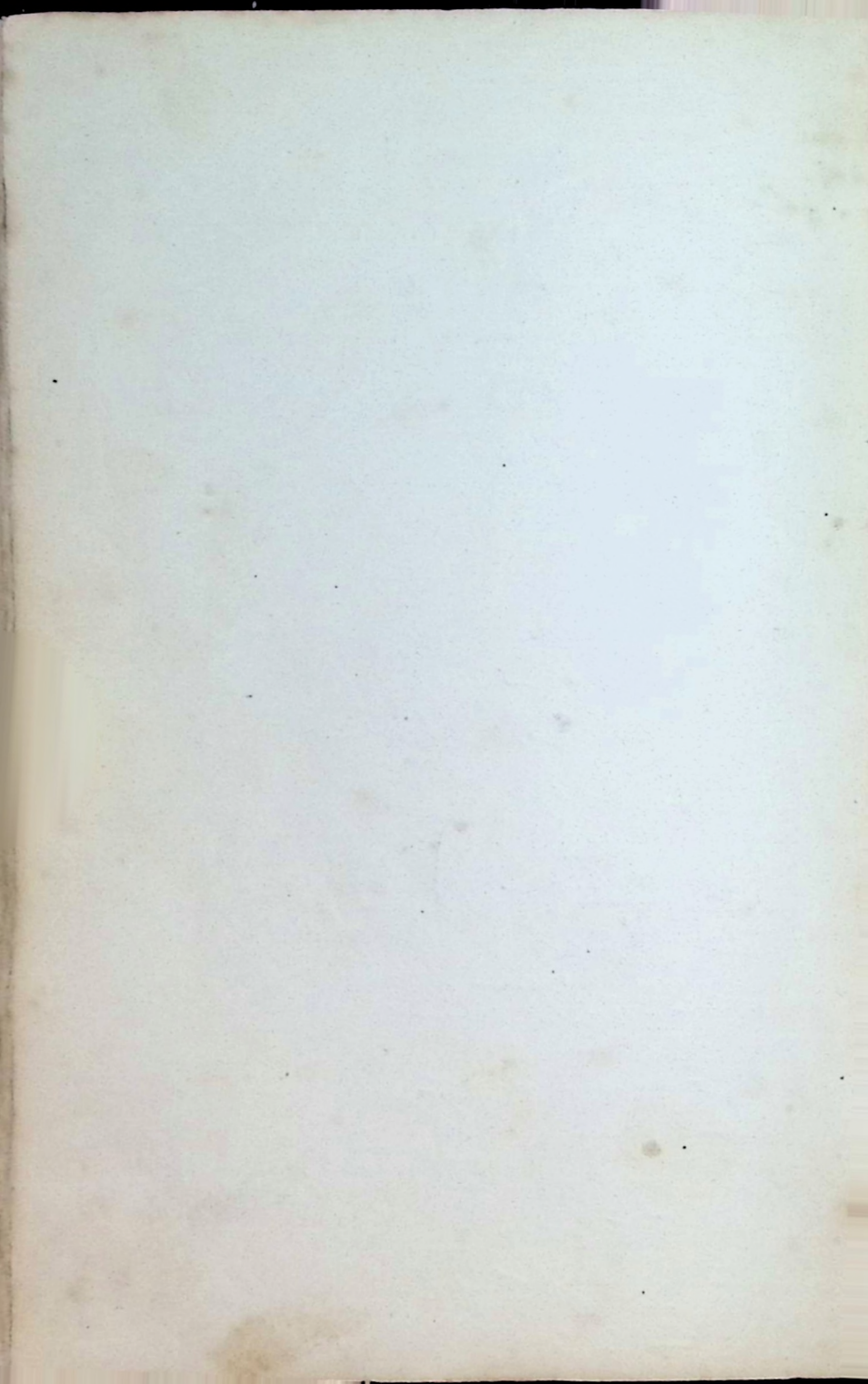
1 cup of nuts, chopped fine.

Filling

2 cup sugar, pour over 3

1 lb raisins, 1 lb figs

1 lb dates, 1 cup nuts) Grind on top



ORANGE CAKE.

Two cups of sifted sugar, two cups of flour, with a teaspoonful of cream tartar sifted in it, half a cup of tepid water with half a teaspoonful of soda dissolved in it, yolks of five eggs, whites of four, the juice and grated rind and the inside soft part of one large orange. Beat the yolks with the sugar, then add the orange, then the flour, alternating with the whites, and lastly the water and soda. Bake in jelly-cake tins half an inch thick. When done, take the grated rind and juice of one orange mixed stiff with sifted sugar; spread between layers and on the top one spread icing.

MRS. DARNALL.

STARCH CAKE.

Whites of four eggs, one cup of butter, one cup of starch, one cup of sweet cream, three cups of sugar, four of flour, one-half teaspoonful of soda, and two teaspoonfuls of Price's cream baking powder.

MRS. WM. OTTER.

ICE CREAM CAKE.

One cup of white sugar, one-half cup of butter and sweet milk each, two cupfuls of flour, whites of four eggs, one tablespoonful of Price's cream baking powder, one teaspoonful of Price's essence of lemon. Bake in jelly-cake pans.

Icing for Ice Cream Cake: One teacupful of water, three teacupfuls of white sugar. Boil until quite thick (like candy), have ready the whites of three eggs beaten to a stiff froth; pour this candy over the eggs, and beat until very nearly cold; then add a teaspoonful of Price's vanilla, and spread over the top, sides, and between the layers.

MISS BLANCHE SALE.

MADELINE CAKE.

Three pounds of citron minced fine, two pounds almonds after they are blanched and cut fine, two small cocoanuts grated, one pound of flour sifted, one pound of butter, one and one-fourth pounds of powdered sugar, one dozen eggs well

GINGER-BREAD.

One cup of New Orleans molasses, half cup lard, one egg, three and a half cups of flour, one-half cup hot water, a pinch of salt, one tablespoonful of ginger, one teaspoonful of soda in hot water. Beat molasses, lard, and hot water together; add egg without beating; stir in flour. Bake in moderate oven.

MRS. S. P. MEYER.

MOLASSES GINGER-BREAD.

Two and a half cups of flour, one cup of sugar, one cup of molasses, one-half cup of butter, half cup of sour milk, three eggs, one teaspoonful soda; ginger to taste.

MRS. C. H. RICE.

SOFT GINGER-BREAD.

One pint New Orleans molasses, two teaspoonfuls soda, stirred well into molasses, one cup melted lard, one teacupful of water, two tablespoonfuls ginger, enough flour to make a stiff batter; pour into buttered pan, and bake slowly. Cheap and good.

MRS. D. P. CURRY.

GOLD EXPERIMENT CAKE.

One cup of butter, two cups of sugar, yolks of ten eggs, beaten very light, whites of two eggs, and four cups of flour, with three teaspoonfuls of quickyeast put into the last cup. Flavor with one teaspoonful of essence of lemon, or a little nutmeg. Mix like white cake, putting in the whites of the eggs just before the last cup of flour.

LUCY G. HARDY, Louisville.

CAKE FILLINGS.

MRS. BOYCE'S ICING.

Three cups sugar to one cup boiling water; boil until almost a candy; beat the whites of three eggs; pour the syrup over the whites, beating hard all the time; add the juice of one lemon. Flavor with Price's extract of vanilla, if desired.

AMBROSIA FILLING FOR CAKE.

Three cups of powdered sugar and the whites of three eggs; beat twenty minutes; then add three cups of desiccated cocoanut and three oranges, grated; grate in the peeling of one, and only the pulp of the others.

MRS. WILLIAM McAFEE.

BOILED ICING.

One cup of sugar to white of one egg. Put enough water oversugar to dissolve it; let boil until thick enough to drop hard in water. Beat white of an egg stiff; pour into it boiling syrup, beating eggs constantly, and flavor. A pinch of tartaric acid (just the least you can take between thumb and forefinger), will insure the hardening of icing. For layer cake—say three layers—take three cups sugar, three eggs. Proceed as above.

MRS. W. H. BROWN.

QUICK ICING.

One quarter pound powdered sugar to white of one egg. Beat the two together and flavor.

MISS LEWERS.

CREAM FILLING.

Scald one pint of milk well, one egg, flour to thicken it; one-half cup sugar.

MRS. MUNNELL.

GOLDEN ICING FOR CAKES.

Two cups New Orleans sugar, with enough water to cover it; let it boil till it candies. Have ready the whites of two eggs, beaten to a froth. Pour the candy slowly into the eggs, stirring all the time; beat until almost cool. Flavor to taste.

MRS. BODEKER.

CREAM FILLING FOR CAKE.

One-half cup sugar, one cup sweet milk, one teaspoonful butter, one dessert spoon corn starch; wet with part of the milk. Cook over hot water.

MISS FANNIE LEWERS.

CHARLOTTE FILLING.

Whip well one pint good cream; beat whites of two eggs; add to the cream with one cup fine sugar, flavor with Price's vanilla. Keep on ice, or it will not do well. Place this between and on top of cake.

MRS. W. H. MUNNELL.

COCOANUT FILLING.

Whites of three eggs, and three cups of powdered sugar; beat together until smooth. Put in two or three pinches of tartaric acid, to harden it. Then stir in the grated cocoanut, leaving out enough to sprinkle on the top.

MISS RUBY CALDWELL.

CHOCOLATE PASTE.

Five tablespoons of grated chocolate, two tablespoons of corn starch, two eggs, whites and yolks; one-half teacup sugar, one pint sweet milk; heat the milk. After beating all the ingredients together, pour into the milk, stirring all the time. Boil and stir continually until it becomes a stiff paste. Flavor with Price's vanilla. Spread between five layers of cake, and cover all outside. Set in a cool place to dry.

MRS. W. H. MUNNELL.

TUXEDO

—For—
POULTRY
COWS
CALVES
STEERS
PIGS
HOGS



—For—
HORSES
MULES
SHEEP
GOATS
PIGEONS
RABBITS

6 egg whites well beaten
with 2 cups sugar
 $\frac{1}{2}$ tsp cream tartar.
 $\frac{1}{4}$ " salt.
1 " vinegar.
1 " vanilla.
1 " "
pour in Tart ring and
bake 1 hr. 250 Temperature
start in cold oven.
set aside to cool 1 hr.
pick off top and fold whipped
cream & peaches.
about cup and half of cream
Put pieces of baked crust

over top and set in
ice box -

Use peaches - strawberries
pineapple - or raspberries

CHOCOLATE FILLING.

One and one-half pounds brown sugar, one-fourth pound Baker's grated chocolate, a half pint of sweet milk, large tablespoon of butter. When done, flavor with Price's vanilla. Boil until ready to candy; stir it down while cooking it. It should be thick when taken from the fire. Let cool, and spread on the cakes.

MISS RUBY CALDWELL.

FRUIT FILLING FOR CUP CAKE.

One pound of almonds blanched and cut in two pieces, one-half pound raisins seeded and chopped, one-fourth pound citron cut in pieces, one-fourth pound figs cut up. Make an icing of one pound sugar and three eggs; add fruit, and place between layers of cake.

W. H. MUNNELL.

ALMOND FILLING.

To the whites of two eggs add five heaping tablespoons of icing sugar, and beat until it will not drop from the whip; then add six ounces of almond kernels, pounded as fine as grated cocoanut.

CUSTARDS.

RICE BLANC MANGE.

Four tablespoonfuls ground rice and a pinch of salt; wet with cold milk and stir into one quart of boiling milk, rub the rind of a lemon hard with a lump of sugar, and sweeten with the sugar just flavored; boil, stirring all the time, for eight minutes, then cool and add the whites of three eggs beaten to a froth; place over the fire again and stir constantly until boiling hot, then turn into molds to harden.

MRS. S. H. DARNALL.

SPANISH CREAM.

One ounce gelatine soaked in cold water fifteen minutes, put in a quart of milk with a piece of vanilla bean and three-fourths of a pound of sugar ; let boil for ten minutes, stir in yolks of five eggs well beaten ; when cold, mold.

MRS. ALLEN.

ITALIAN CREAM.

Take three pints cream, put in sugar to taste, churn to a stiff froth, drain through a sieve, boil one-half ounce isinglass in a pint of water till dissolved ; pour on the cream, stirring hard to prevent its being in layers.

MRS. HILL.

SIMPLE DESSERT.

Whip one pint of rich cream till stiff, put one-third box of Cox's gelatine to dissolve in cold water, add sugar and Price's extract of vanilla, and strain into whipped cream.

MRS. M. A. SCOTT.

BAVARIAN CREAM.

Five quarts of sweet milk, one box of gelatine, two teacups of sugar well beaten together ; cook well, but do not boil, stirring constantly, strain through a sieve, season with Price's extract of lemon or vanilla ; when cool, add one pint of cream ; serve with whipped cream.

MRS. A. S.

SPANISH CREAM.

Five pints new milk, four eggs beaten separately ; boil yolks in milk, with a teacupful or a little more sugar, as suits taste, pour this over the whites, which must be beaten to a stiff froth, flavor with Price's extract vanilla, pour the new milk over a box of gelatine, and let it stand for one-half hour, then add sugar and eggs and let it boil, pour over whites ; freeze if you like.

MRS. VIRGINIA THOMPSON.

SAVOY BISCUIT.

Six eggs into one pound of sugar, until white, grate the rind of a lemon into it, or use one teaspoonful of Price's lemon extract and mix in three-fourths pound of flour; drop on buttered paper, one spoonful at a time, and bake.

MRS. SHALLCROSS.

BOILED CUSTARD.

Good
Put a half gallon of sweet milk in a kettle and allow to come to a boil; have ready the yolks of six eggs beaten lightly with a teacup of sugar and a tablespoon of Price's extract vanilla; beat this into the milk and allow to boil a few minutes; pour into bowl, and over it put the six beaten whites, with two tablespoons of sugar beaten in them.

MRS. BABBITT.

FRUIT CREAM.

Make a rich cream blanc mange, and pour over any kind of preserved fruits in a glass dish; set in a cold place to chill.

MISS CARRIE OWEN.

Miss Carrie Owen
GELATINE.

One package of Nelson's gelatine, pour over this one and one-half pints of cold water, let it stand one and one-half hours; add three pints of boiling water, sweeten to taste, and strain over one can of chopped pineapple.

MRS. W. S. JONES, Nashville, Tenn.

AN EXCELLENT DESSERT.

Cook about six ounces of rice in a quart of milk, until it is perfectly soft; then add the yolks of six well-beaten eggs, half a pound of sugar, and any of Price's flavoring you prefer; beat these with the rice until well mixed and then let the custard cool; when cool, put in a freezer and proceed as for ice cream. The whites of the eggs are not needed and may be used for cake. This makes an excellent dessert for dinner on a warm day.

TAPIOCA CREAM.

Soak two tablespoonfuls of tapioca over night in just enough water to cover; in the morning boil one quart of milk with the tapioca, add two-thirds of a cup of sugar, a little salt, the beaten yolks of three eggs, stir them in the milk, and remove from the fire; on the top put the whites of three eggs beaten to a stiff froth, and flavor with Price's extract to taste; to be eaten cold.

MRS. S. H. DARNALL.

BLANC MANGE.

Soak one ounce gelatine in one quart milk for ten minutes, set on the fire to dissolve; beat two eggs light and add to them the milk by degrees, to avoid cooking them; then sweeten to taste and scald until slightly thick, stirring all the time; when almost cold flavor with Price's lemon or vanilla extract, and pour into a mold wet with cold water.

MISS B. B. S.

GOOD FRIDAY.

Two quarts of new milk, one-fourth cake of chocolate, dissolved in a little water. Yolks of five eggs, one cup of sugar, three tablespoonfuls corn starch. Mix these together, and when the milk boils stir in slowly. Let all boil until thick as custard. When cool flavor with Price's extract of vanilla. Beat the whites of the eggs very light, add one and one-half tablespoonfuls of sugar to each egg; put this on the custard just before using.

MRS. MATTIE FISHBACK.

ISINGLASS JELLY.

One ounce isinglass, one quart water, a few cloves; strain the jelly; one-half pound of sugar, wineglass of wine. Place where it will cool.

MRS. D. W. C. ROWLAND.

CALVES' FOOT JELLY.

Boil very slowly, four nicely-cleaned calves' feet in three quarts of water until reduced to one quart; strain and set away until cold, then take the fat from the top and remove the

jelly into a stew-pan, avoiding the settlings and adding one-half pound of powdered white sugar, the juice of two lemons, and the whites of two eggs, the latter to make it transparent. Boil all together a few minutes and set away in bowls or glasses.

MRS. S. H. DARNALL.

Good
ORANGE GELATINE JELLY.

Dissolve a box of gelatine in one pint of cold water; pour over this three pints boiling water, sweeten to taste, stir well, flavor with juice of two large oranges. Set away uncovered, to cool and congeal.

MRS. BODEKER.

APPLE CUSTARD.

Pare, core, and quarter a dozen large juicy pippins. Strew among them the yellow peel of a large lemon grated fine, and stew them until tender, in a very small portion of water. When done, mash them smooth with the back of a spoon (there must be a pint and one-half of the stewed apples); mix with them one-quarter pound of sugar, and set away till cold. Beat four eggs very light and stir them gradually into a quart of rich milk, alternating with the apples. Put the mixture into cups or a deep dish and bake twenty minutes. Send to table cold, with grated nutmeg over the top.

Good
MRS. BLANKENEIL.

APPLE FLOAT.

To one quart of apples stewed and well mashed, put the whites of three eggs well beaten, and four tablespoonfuls sugar. Beat them together fifteen minutes, and eat with milk or cream.

MRS. R. H. OTTER.

A NICE WAY TO FIX APPLES.

Cook well six large apples; when done rub them through a sieve, sweeten to taste, stir in a glass of acid jelly, and the beaten whites of two eggs. Flavor with Price's extract of lemon, and serve with sweet cream.

LILLIE BABBITT.

SPANISH CREAM.

One-half box of gelatine dissolved in one pint of water; let stand until cold. Take whites of four eggs with one teacup white sugar, beat into gelatine and pour into a mold.

Second part: One cup of white sugar beaten into the yolks of four eggs, mixed with one quart of new milk; let it come to a boil and thicken to the consistency of custard. Flavor to taste. Pour over the mold of gelatine.

SPANISH CREAM.

One-half gallon of milk, six eggs, two cups of sugar, two-thirds of a box of gelatine; put the gelatine in a cup of cold water, and when it has stood one hour, add it to three pints of milk. Set the pan in boiling water, beat the yolks with the sugar, one-half teaspoonful salt, add pint of milk to the yolks and sugar, and stir into the boiling milk. Cook five minutes, stirring all the time; then add the whites and remove from the fire. Flavor with Price's extract and put in molds.

MRS. M. DUNN.

AMBROSIA.

Peel one dozen oranges, slice and put a thick layer in a deep glass dish; cover with a layer of powdered sugar. Have ready, grated fresh cocoanut; put over the oranges and sugar a layer of cocoanut, then another layer of oranges and sugar, and so on until the dish is full, having the cocoanut at the top. A glass of sherry can be poured over all, if desired, 'tis very nice without, however.

MRS. DR. OWEN.

CHARLOTTE RUSSE.

Soak one-half box of gelatine in a cup of water, whip three pints of rich cream with an egg beaten in it, till it stands stiff; then add one half of the gelatine sweetened with powdered sugar, and set aside. Boil one quart of milk, take the yolks of

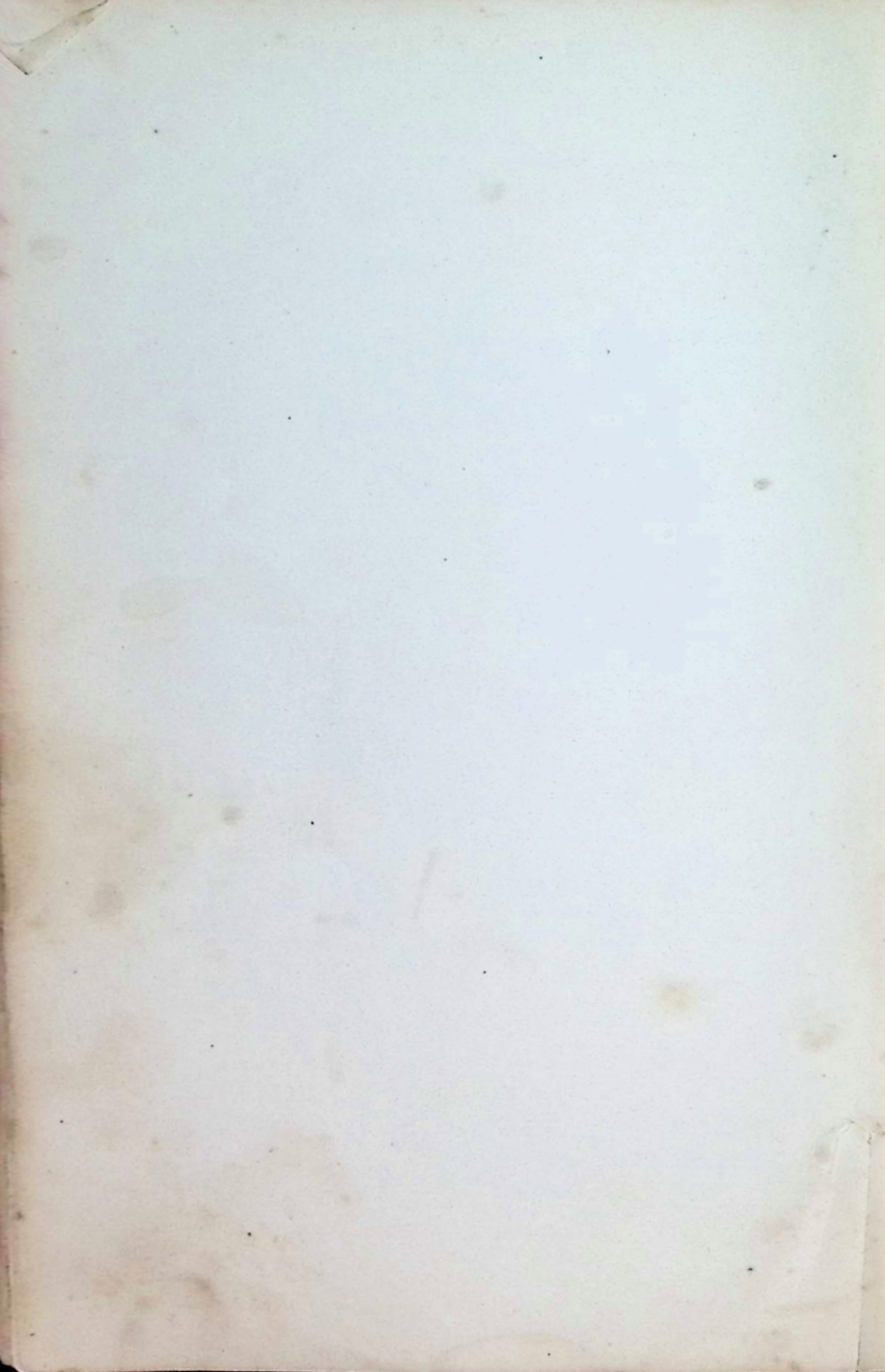
"Cocoa Nut Kisses"

To the whites of three eggs
add two cups of sugar
let stand 15 min. add
one fourth teaspoon of
baking powder and
beat 20 min, stir in
1 box of coconut and
drop in pan on greased
paper and let bake slow
Set them out and let cool
before removing.

"Drumsticks"

Cinnamon Cocoa

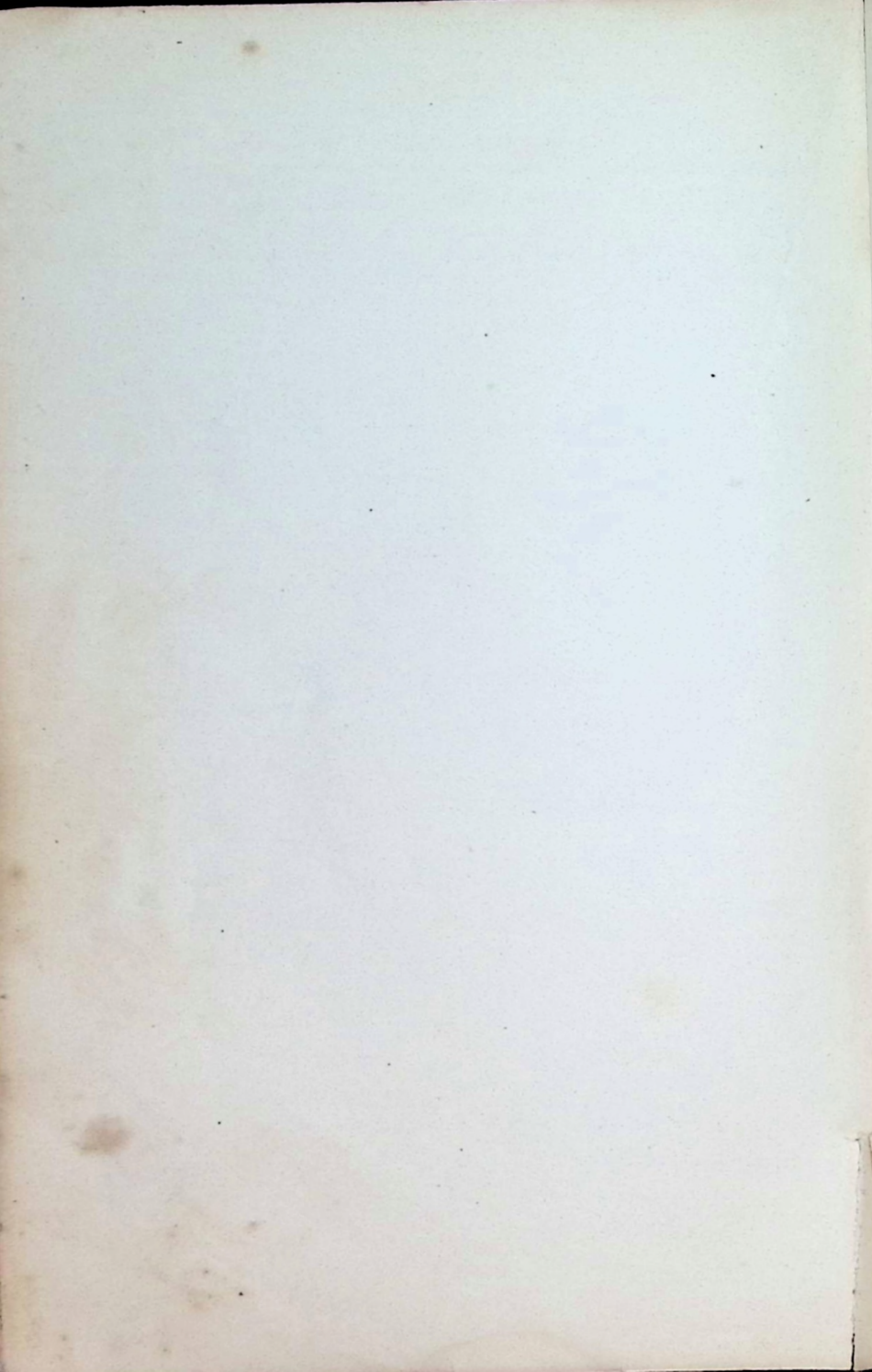
1 or 2 eggs. $\frac{1}{2}$ cup sugar
2 tablespoons lard. 1 tea cup
sweet milk or buttermilk
if later is used soda accord-
ingly to sourness of milk.
2 heaping tea spoons baking
powder. $\frac{1}{4}$ tea spoon salt
Enough flour to make a dough
Roll out put in pan and
bake up, brown sugar butter
and cinnamon on top. (Flanders)



Legger Tunnills

Cocoa nut Pines

Whites of 3 eggs, beaten
2 cups powdered sugar.
2 cups cocoa nut
4 cups corn flakes.



six eggs, one and a half cups of sugar, one tablespoon of corn starch; beat well and add this to your boiling milk, as in making a custard. Take off the fire and pour over half the gelatine, set aside to congeal. Line a bowl with lady fingers, and pour in the custard, and last the cream. MRS. ANNA TAPLEY.

CHARLOTTE RUSSE.

One-half box of gelatine dissolved in one-half pint of cold water; when nearly dissolved add one-half pint of hot water, then put into a tin bucket, set the bucket in a kettle of boiling water; when it comes almost to a boil, stir in the yolks of four eggs beaten, and a quarter of a pound of sugar; stir all the time until it begins to thicken; then have ready one quart of whipped cream, stir in when milk-warm.

MRS. MATTIE FISHBACK.

AUNT NEP'S CHARLOTTE RUSSE.

One quart cream, sweeten and flavor with Price's extract; whip it and add one-half box gelatine, dissolved in one-half pint warm sweet milk; strain it into the whipped cream.

GELATINE JELLY.

Dissolve half a box of gelatine in a half pint of water; then add a pint and a half of boiling water, and a pound of sugar, teacup of wine, juice of three lemons; strain through a flannel bag, and allow to cool. It can be colored by adding a wine-glass of jelly any desired color. MRS. J. F. BABBITT, JR.

IRISH MOSS BLANC MANGE.

Soak for several hours half a teacup of Irish moss, changing the water; drain well, put into a kettle with half a gallon of sweet milk, sweeten and flavor to taste, with Price's extract, allow to boil ten minutes, and strain and pour into mold to congeal.

MRS. J. F. BABBITT.

CHARLOTTE RUSSE.

One box Cox's gelatine, one pint of cold water, let it stand at least an hour ; then pour on it one pint of boiling water, beat four eggs, yolks only, into one cup of sugar, pour over them the gelatine and water, put on the fire and cook until a custard. When the custard begins to congeal, flavor with vanilla to the taste, and beat very thoroughly into it the whites of the eggs, which should be very stiff and light. Flavor and sweeten a half gallon of rich cream, and beat into the mixture, reserving some on a sieve for the top. Line your mold with lady fingers, or not, just as you prefer. This quantity makes two large bowls.

CONFECTIONS.

PARLOR CANDY.

Into the white of one egg (beaten to a stiff froth), stir gradually three-quarters of a pound of "XXX Confectioners' Sugar." Flavor with about two teaspoonfuls of Price's extract of vanilla, or the juice of one lemon ; when it becomes too stiff to be stirred with a spoon, work with the fingers until it can be rolled into balls. Form into different shapes, cover some with Baker's chocolate, melted, others may have kernels of nuts, raisins, cocoanut, etc., inside or outside. Made without cooking.

MISS C. M. WHEELER.

CREAM CHOCOLATE.

Cream : Put two cups of granulated sugar with one-half cup of milk into a saucepan, and boil until the grain of the sugar is destroyed ; then set the saucepan in cold water and beat the cream until cool ; roll the cream in the hands and put the drops in a china dish to harden.

Chocolate : Grate one cake of Baker's chocolate and melt it by putting it into a cup and setting it in a pan of boiling

water. You may keep it liquid by keeping the pan on the stove. Have ready some sheets of buttered writing paper, take the cream drops and put them one by one in the liquid chocolate, fish them out with a fork, and put them one by one on the buttered paper. Set away in a cool place to harden; flavor to taste.

MRS. MASON.

CANDY.

Two and one-half pints of sugar, a heaping teaspoonful of cream of tartar, dissolved in a glass of water, and butter the size of a walnut. Cook fast, and do not stir at all.

MRS. WM. McAFEE.

COCOANUT DROPS.

Two cups of cocoanut, two tablespoonfuls of flour, whites of three eggs, beaten very light, one cup of white sugar. Bake on buttered paper in a quick oven.

MRS. J. M. KRIM.

CARAMELS.

Two cups of "C" sugar, one cup of rich cream, one-half cup of butter; stir well while cooking. Try in water, and when done, pour out on a marble slab and cut in squares.

MRS. A. TAPLEY.

MOLASSES CANDY.

One quart of good molasses, one-half cup of vinegar, one cup of sugar, butter the size of an egg, one teaspoonful saleratus.

MRS. LYNAM, Jefferson County.

CHOCOLATE CARAMELS.

One cup of cream, one of brown sugar, one of white sugar, seven tablespoonfuls of grated chocolate, one tablespoonful of corn starch stirred into cream, and soda, size of a pea, stirred in cream, tablespoonful of butter and vanilla to flavor. Boil all the ingredients half an hour; wet the chocolate with

water; draw the pan to side of stove and stir in chocolate well, put back and boil ten minutes, stirring constantly; when done, turn into shallow dishes, well buttered. When cold enough to retain impression of the knife cut into squares.

SUGAR CANDY.

Six cups of sugar, one cup of vinegar, one cup of water, tablespoonful of butter put in at the last, with one teaspoonful saleratus dissolved in hot water.

Mrs. J. L., Jefferson County.

COCOANUT CANDY.

Four cups water, two and a half cups fine white sugar, four spoonfuls vinegar, a small piece of butter; boil till thick. Just before removing stir in one cup desiccated cocoanut.

SELECTED.

CHRISTMAS TAFFY.

Melt one pound brown sugar and one-fourth pound butter together, stir till it is done, or will break when dropped in cold water. Flavor with Price's extract of lemon, or vanilla; pour in buttered plates, and before it is real hard mark in squares.

SELECTED.

CREAM CANDY.

Three pounds of granulated sugar, one pint of cream, two teaspoonfuls cider vinegar, one-half pint of water, one tablespoonful of butter, one teaspoonful of Price's extract of vanilla; boil until it drops hard in cold water.

LAURA WALKER.

LEMON DROPS.

Take the juice of three lemons, mix in powdered sugar until it is so stiff you can not stir, put it on the fire for five minutes. Drop on white paper to cool.

Mrs. Wm. Bull.

SUGAR CANDY.

To eight pints of sugar use one teaspoonful cream of tartar; dissolve sugar in as little water as possible before putting over the fire; when about half done add the cream of tartar; when nearly done, add one-fourth pound of butter. Have plates ready buttered; pour into each plate one-half teaspoonful of Price's vanilla. When the candy is done pour into the plates as fast as possible. If, when cooled in water, the candy cracks against the side of the cup it is ready to pour off.

MRS. M. A. SUTTON.

CHOCOLATE DROPS.

Four cups granulated sugar, one cup milk, one-half teaspoonful Price's extract of vanilla. Cook until almost candy, then pour into dish and beat until it creams, then roll into balls; one cake chocolate melted; roll the balls in the melted chocolate.

ADRIENNE THUM.

ICE CREAM CANDY.

Two pounds of granulated sugar, three gills of water, two ounces of butter, two teaspoonfuls cream of tartar, three-eighths of an inch of vanilla bean; boil all without stirring. Try in glass of cold water.

MISS BELLE DOUGLASS.

CHOCOLATE CREAMS.

Inside: Two cups sugar, one cup water, one and a half tablespoonfuls corn starch, one teaspoonful of Price's extract of vanilla. Outside: Half a pound of Baker's chocolate. Directions for inside: Mix the ingredients, except the vanilla; let them boil from five to eight minutes; stir all the time. After this is taken from the fire stir until it comes to a cream; when nearly smooth, add the vanilla and make into balls. Outside: Melt the chocolate, but do not add water; roll the cream balls into the chocolate while it is warm. Put on greased paper to harden.

CLARA MONROE.

FRENCH CANDY.

Three pounds of XXX sugar, the juice of one orange, white of one egg, two teaspoonfuls of Price's extract of vanilla. Work sugar, orange juice, and egg together and flavor; then roll in balls. Take English walnuts and put the candy balls between the half kernels. Figs, dates, and other kind of nuts may be used in same way. Chocolate candy may be made by rolling the balls in melted chocolate.

MRS. S. P. MEYER.

WHITE TAFFY CANDY.

Six pounds of white sugar, one pound of butter, one teaspoonful of cream of tartar; boil until it cracks. Flavor with Price's special flavoring extract of vanilla.

MRS. DINWIDDIE, Hustonville, Ky.

COCOANUT CANDY.

One grated cocoanut, two pounds of powdered white sugar, the whites of two eggs, beaten to a froth; mix well, and if too stiff add a little of the cocoanut water; make in small cakes, and let stand until dry. This candy is made without cooking.

MAMIE WILSON.

CHOCOLATE CARAMELS.

One cup sweet cream, one cup of brown sugar, one cup of white sugar, seven tablespoonfuls vanilla chocolate, one tablespoonful corn starch stirred into the cream, one tablespoonful butter; flavor with Price's flavoring extract; soda the size of a pea stirred into cream. Boil all the ingredients, except the chocolate and vanilla, half an hour, stirring all the time, to prevent burning. Reserve half the cream and wet the chocolate, adding a little water, if necessary. Stir the chocolate in sugar, and boil ten minutes longer, stirring constantly. When done, pour into a dish and mark with a knife.

CARRIE T. OWEN.

SUGAR CANDY.

Three cups of light brown sugar, one cup of water, one tablespoonful of vinegar. Cook until a little, dropped in cold water, will harden. When done, drop in a dessert spoonful of butter. Flavor with Price's special extract. Pour in a buttered dish, and, when cool, pull to a light color.

MRS. I. P. MILLER.

EGG KISSES.

The whites of ten eggs beaten to a stiff froth, one and a half pounds of powdered sugar gradually whipped into the eggs; flavor with Price's extract. Grease a pan slightly, and put a tablespoonful of the mixture in places on the pan; sift over each sugar to cover, and brown in a slow oven.

B. E. SALE.

BEVERAGES.

CAFE AU LAIT.

One-half cupful of ground coffee, two cups boiling water, one and a half cups fresh milk. Make coffee in usual way; strain into a coffee-pot; add the milk boiling hot, and set for five minutes, closely covered, in boiling water; then serve.

MRS. M. A. SCOTT.

TEA.

The best way to insure its being good—that is, strong, hot, and fresh—is to have the tea-urn, or kettle, on the table with spirit lamp burning under. Scald teapot; put in tea, one teaspoonful for each person and one for the pot; cover with boiling water; put on “cozy;” let it stand for five minutes before filling with more boiling water; then put on “cozy,” and wait another five minutes before serving.

MRS. M. A. SCOTT.

SODA WATER.

Six pounds of white sugar, four ounces tartaric acid, two quarts of warm water. While warm, add whites of four eggs beaten to a stiff froth; bottle and cork tight. When ready for use, put one tablespoonful into a tumbler of water, flavored with any favorite of Price's extracts. Add one teaspoonful soda, and drink forthwith.

EGG-NOG.

Good
Take one egg; break the yellow in a tumbler, and beat it; beat the white to a stiff froth; put the yellow and white together (leaving out a little of the white for the top); add two teaspoonfuls of sugar, and beat light. Use two dessert spoonfuls of cream, if desired. Add whisky to taste, and put some of the white froth on top.

MRS. G. C. SLAUGHTER.

BEEF TEA.

One pound of juicy, rich beef chopped in small pieces; put beef in a bottle or can and cork tight; put the bottle in a kettle and boil three or four hours; then strain. After it is done, season with a little salt and pepper to taste.

MRS. G. C. SLAUGHTER.

STRAWBERRY ACID.

Put twelve pounds fruit into a stone jar; cover it with two quarts of cold water, previously acidulated with five ounces of tartaric acid. Let it remain forty-eight hours; then strain, taking care not to bruise the fruit. To each pint clear juice add one and one-half pounds of sugar; stir until dissolved, and leave for a few days. Then bottle and cork tightly; if fermentation occurs, leave the corks out until it is over. The whole process is cold; the bottles to be kept erect. Fill the glass with crushed ice, and pour on the acid.

MRS. A. S.

BLACKBERRY CORDIAL.

To half a bushel blackberries, well mashed, add a quarter of a pound of allspice, two ounces of cinnamon, two ounces of cloves; pulverize and mix. Boil slowly until done; then strain through flannel. To each pint of juice, one pound of loaf sugar. Boil again. While cooling, add half a gallon of brandy.

MRS. S. V. VAUGHAN.

SODA CREAM.

Four quarts of water, five pounds of loaf sugar, four ounces of tartaric acid, two ounces cream of tartar, one ounce of Epsom salts. Mix well together. Put in sugar first. When it boils, take it off and let it cool to blood warm; then take the whites of four eggs, beaten well; put them into a pint of cold water, and add four large tablespoonfuls of wheat flour; then add to the syrup, ^{not} and let the whole boil, and flavor to suit the taste. It must be made in brass kettle.

^ SUE HARRIS.

BLACKBERRY FLUMMERY.

Stew three pints blackberries with one pint sugar; soak a teacup of ground rice, and let berries stew about fifteen minutes; then stir in the rice until it becomes thick. To be served cold, with cream.

HATTIE B. MOORE.

BLACKBERRY CORDIAL.

Pot berries, and cook till the seeds taste done; strain the juice from them through a coarse-linen bag; then measure the juice, and let every fourth pint be sugar; then put in clear kettle and boil; skim well; then throw it into a bag containing two tablespoonfuls each of pounded spice, cloves, cinnamon, one tablespoonful of ginger, and let boil; then take off and measure again every fourth pint of good whisky; cork tight. This is excellent in cases of sickness.

MRS. J. W. SHALLCROSS.

EGG-NOG FOR INVALIDS.

One egg ; beat the yolk and part of the white ; then add three sugar spoonfuls of granulated sugar, and beat until the sugar is all dissolved. Fill the glass with milk ; then add one tablespoonful of whisky, stirring all the while, so the whisky will not cook the egg ; then add the remainder of the white, first beating it to a stiff froth. MRS. M. J. STRAUS.

RASPBERRY SHRUB.

Put one quart of vinegar to three quarts of ripe raspberries ; after standing a day, strain it, adding to each pint a pound of sugar, and skim it clear while boiling about half an hour. Put a wineglass of brandy to each pint of the shrub when cool. Two spoonfuls of this, mixed with a tumbler of water, is an excellent drink in fevers. MARY MINOR.

WINE WHEY.

Stir into one pint of boiling milk two glasses of wine ; let boil one minute ; take it from the fire, and let stand until the curd has settled ; turn off the whey, and sweeten with loaf sugar. MRS. J. W. SHALLCROSS.

TO MAKE LEMON SYRUP.

Take nice fresh lemons ; cut them in halves ; squeeze all the juice from them ; strain them through a towel. Take one pound of loaf sugar to one pint of juice.

MRS. WATTERSON.

CHOCOLATE.

To three squares of Baker's chocolate allow one quart of milk ; after scraping the chocolate, mix it to a smooth paste, with three tablespoonfuls of milk. When the quart of milk comes to a boil, add the chocolate, stirring it into the milk, to prevent its lumping. To this, add four tablespoonfuls of

sugar, and let all come to a boil ; serve immediately. Flavor with three teaspoonfuls of Price's vanilla while cooking, or, to each cup, add one tablespoonful of whipped cream, flavored to taste. If, however, Maillard's chocolate is used, no additional vanilla is required.

MRS. J. K. GOODLOE.

MRS. SKENE'S COFFEE.

A heaping teacupful of ground coffee to a half gallon of water ; the white of one egg or egg-shells used to clear coffee ; mix the ground coffee and egg with a little cold water ; pour the half gallon of boiling water over the coffee, and let all boil up two or three times.

COFFEE.

To one mill of coffee (ground) add one entire egg ; beat well ; then add one-half pint cold water ; mix. Let rise ten minutes ; add to this three pints of boiling water ; boil hard five minutes ; then pour off into coffee-urn. Always scald the coffee-pot thoroughly before using.

MRS. M. A. SUTTON.

ICES.

PINEAPPLE ICE.

Two smallest size cans pineapple chopped fine, two lemons, three cups sugar, one-half gallon boiling water, whites of two eggs, well beaten ; mix well, and freeze.

MISS SALLIE VENNIGERHOLZ.

PEACH CREAM.

One gallon milk and cream mixed, one-half peck of nice ft peaches, mashed and run through a wire sieve ; sweeten taste, and freeze.

MRS. MATTIE HARRIS.

KLEIN'S ICE CREAM.

One quart of sweet cream, one pound of sugar dissolved in cream, and strain into the freezer; then freeze, taking care to cut it down often; when hard enough, beat it just before finishing; add flavoring to taste, with Price's extract.

MRS. WM. KLEIN.

FROZEN PUDDING.

Make a custard of two pints of milk and four eggs; add to this one tumblerful of strawberry preserves, one pound of raisins clipped in three pieces, one-half pound of almonds blanched and pounded. To blanch the almonds pour boiling water over them, and the skins are easily removed. Put it to freeze, and when thick add one quart of rich cream well frothed. Stir it well to prevent the fruit settling.

MRS. MUNNELL.

ICE CREAM.

Beat whites of six eggs light, add one pint new milk, sweeten to taste. Put on the fire, and stir until it begins to thicken; it must not boil; then strain through coarse muslin so as to keep out the thickened whites, which never dissolve. Add to this when cold two pints of best cream. Flavor to taste.

Mrs. A. S.

BISQUE GLACE.

To one-half gallon of cream add one-half ounce of gelatine dissolved in a small quantity of water, which has been boiled in a pint of milk. When cool add to it the cream. Take one dozen macaroons, which must be stale or dried in store; pound very fine. Pour a little cream over them, and allow to stand until they are softened; beat until fine; then add to the cream and freeze.

MRS. MUNNELL.

STRAWBERRY CREAM.

Mash a quart of strawberries, and strain through a sieve. Add half a pound of sugar, a quart of rich cream, and freeze.

MISS CARRIE OWEN.

"Grape Shrub."

4 qts of shelled grapes,
5 oz of tartaric acid.
1 qt of water, mix and let
stand 36 hrs then strain
and add 3 lbs sugar to
each gal. of juice, bottle
the a thin cloth over mouth
but do not cork. keep
in a cool place.

"Mrs. Fichner"







LEMON SHERBET.

Nine lemons, six pints of cold water; make a very sweet lemonade of this, and add the whites of two eggs beaten to a stiff froth. Stir this in well and strain, then freeze. This makes one gallon.

MRS. SHANKS.

SHERBET.

One gallon of water, five cups of sugar, twelve lemons; whites of twelve eggs beaten well put in after it begins to freeze.

MRS. DINWIDDIE, Hustonville, Ky.

ICE CREAM.

To a half gallon of rich cream add one pint of sugar; flavor with Price's extract to the taste. I always use vanilla unless I have fruit; strawberries and peaches are both good. To this quantity of cream, one quart of ripe strawberries, made very sweet and crushed with a spoon, is sufficient. If you use peaches, twelve or fifteen nice soft peaches (ordinary size) cut up fine and made very sweet added to the cream *after* it is put into the freezer and whipped to a froth. I have used both the White Mountain and G. W. Parker's patent.

MRS. DR. BAILEY.

ICE CREAM.

Yolk of one egg, beaten very lightly; add a little pulverized sugar, one quart whipped cream, one and a half cups sugar, half quart milk. Flavor with Price's extract of vanilla.

MRS. WILLIAM PAYNE.

JELLIES, Etc.

THE BEST RULE FOR JELLY.

Sugar should never be boiled in jellies. Flavor and color are much better than when juice and sugar are boiled down together. Never, under any circumstances, use any tin in connection with red fruit, as it makes it turn purple. Set the juice on alone to boil, and, while it is warming, put the sugar in a shallow pan and set in the oven, stirring often to prevent burning. Boil the juice just twenty minutes from the time it begins to boil. By this time the sugar will be so hot you can not bear the hand in it; throw this sugar into the boiling juice, stirring rapidly all the while. It will hiss as it falls in, and melt very quickly. Withdraw the spoon when you are sure it has all dissolved. Let the jelly just come to a boil, and take the kettle instantly from the fire. Roll the glasses in hot water, and fill with the jelly (in cherry and strawberry jelly an ounce of gelatine to every quart of juice must be dissolved in water and added to the juice with the sugar). Jelly molds should be greased with cold butter when you wish to remove the jelly in perfect form; then plunge the mold in hot water, and the contents will come out readily. To prevent fruit jellies from molding, cover the surface one-fourth inch deep with pulverized sugar.

MRS. S. H. DARNALL.

If the outside of glass cans are greased with lard, hot fruit may be poured in without fear of breakage.

MRS. A. I. HOBBS.

DIRECTIONS FOR SEALING.

Fill the groove around the top with common sealing-wax melted in a ladle, then set the cans in cold water, and let them stay till cool. When taken out, hold to the ear, and if there is any defect in the can, the air will be found forcing itself in the can.

MRS. MATTIE FISHBACK.

CHERRY JELLY.

Take fine, juicy, red cherries, and stone them, extract the kernels from half the stones. Put the cherries and kernels into a kettle over the fire, and let them boil gently in their juice for half an hour; strain through a jelly bag; to each pint of juice allow a pound of fine loaf sugar. Dissolve the sugar in the juice, and then boil and skim for twenty minutes. Pour into tumblers, and cover with tissue paper.

MRS. BLANKENEIL.

TO MAKE FRUIT JELLY.

Boil the fruit in enough water to cover; when fruit is soft strain through a jelly bag. Take one pound of loaf, or granulated, sugar to one pint of juice.

MRS. EWING.

FOR PUTTING UP FRUIT.

Prepare your fruit with the same amount of sugar as if intended for immediate use; put in a preserving kettle with a small quantity of water (to prevent scorching); let it remain over the fire until it comes to the boiling point, then fill your cans, and seal immediately. Green fruit and vegetables require a higher degree of heat than ripe ones. Corn, peas, and beans should be thoroughly cooked and put in the cans boiling hot, and sealed immediately. Have your cans in boiling hot water before filling with fruit.

MRS. MATTIE FISHBACK.

CITRON.

Prepare the citron, and put it on to boil in clear water; boil until it is tender; make a strong alum water, and boil the citron in it until it is green (half an hour); then boil again in clear water until all taste of the alum is removed. Make a strong ginger water, and boil it in it until it is well flavored; pour it out, and let it stand in the ginger water until it is cold; place it in the kettle, mixed with cinnamon, mace, and cloves; pour over it the syrup, which should be made thin, and boil it until done.

ELIZABETH VAUGHAN.

QUINCE PRESERVES.

Select the finest and largest quinces, reserving those more diminutive and imperfect to be made into jelly. Pare and core them and boil in pure water over a quick fire till they become soft and quite tender. When done, remove them to a platter of large size, and place them separately. To each pound of quince, allow an equal weight of the best quality of sugar, from which all impurities have been removed. Make the syrup and boil the quinces in it till clear. In preparing the fruit, care should be taken to free them entirely of the rind and core, as the smallest particle of either deteriorates the quality and prevents them from keeping well, especially where they have not the advantage of a position at once cool and dry.

MRS. WM. BULL.

LEMON MARMALADE.

Soak peel of lemon left from making lemonade, changing water twice a day to extract the bitter, boil them till soft, then mash, and put in enough sugar to make it pleasant to the taste; stew a short time, put in a bowl, and cut in slices for the table.

HATTIE B. MOORE.

PEACH PRESERVES.

Peel the peaches and cut them in halves, make a syrup, using a pound of sugar for a pound of fruit; cook the peaches in the syrup until they are tender, then spread them on dishes to cool; if they are soft, pour some whisky over them while hot; pour all the syrup in the kettle and let it come to a boil; then pour it over the peaches and let it stand all night; pour off the syrup and let it boil down; then put in the peaches and boil until done.

MRS. S. V. VAUGHAN.

WATERMELON-RIND PRESERVES.

Use only the rinds that are thick and firm; remove the skin and scrape the soft pulp all out and cut in shapes, soak in weak salt water two days, then boil in weak alum water

until tender, then drop in cold ginger water, place on the stove and let boil one hour; then make a syrup of one and one-half pounds sugar to one of melon and boil until the rinds are transparent, then take the rind out and put in jars and boil the syrup until it will hang in a drop on the end of a spoon, and pour over them, flavoring with Price's extract of lemon just before removing from the stove.

MRS. J. H. DARNALL.

MISCELLANEOUS.

BLUING.

One ounce of Prussian blue and one-half ounce of oxalic acid, dissolved in one quart of water; two tablespoonfuls sufficient for a washing.

MRS. L. F. VAUGHAN.

SOAP.

One and one-half wooden bucketfuls of water, one box of concentrated lye, four pounds of good grease (no bones); put the box of lye in the water after having broken each end out, until the lye dissolves; remove the tin and add the grease; if it is likely to run over, pour some cold water in immediately; boil *hard* two or three hours; let stand until hard.

MRS. M. A. SUTTON.

SILVER in constant use should be washed every day in suds made of good white soap and warm water, drying with old, soft linen; twice a week (after this washing), give a thorough brightening with finely-powdered whiting mixed to a thin paste with alcohol.

MRS. J. N. DAVIS.

OILCLOTH should never be wetted if it can possibly be avoided, but rubbed with a flannel and polished with a brush of moderate hardness. This keeps colors from fading or the cloth from rot by moisture.

MRS. SHALLCROSS.

TO CURE A FELON.

As soon as discovered, take some spirits of turpentine in a cup, dip the finger into it, then hold the hand near a hot fire till dry; dip the finger in again, and repeat for fifteen minutes, or until the pain ceases. The next day, with a sharp knife pare off the skin, and you will find something like a honeycomb filled with clear water; open the cells and the felon is gone. If the felon is too far gone for turpentine, oil of origanum treated the same way will cure.

TO WASH BLUE CALICO.

Mix a beef's gall and two or three handfuls of salt with sufficient water to give the calico a good, thorough rinsing; try a sample before submitting the whole to the test, for it depends much upon the material used in giving the cloth its color.

To EXTRACT paint from silk, cotton, or woollen goods, saturate the spots with spirits of turpentine, and let it remain several hours; then rub between the hands; it will crumble away without injuring color or texture.

EQUAL portions of turpentine, linseed oil, and vinegar, thoroughly applied, then rubbed with flannel, make an extra furniture polish.

To PREVENT jams, preserves, and jellies from candying: To every gallon add a teaspoonful cream of tartar.

FOR CHAPPED HANDS.

One ounce tincture of gum of benzoin, one ounce of glycerine, one ounce of eau-de-cologne, one ounce of rose water; apply after washing.

WOUNDS.

When the bleeding is very profuse, pressure is the best and easiest method of stopping it. If a finger be badly cut, press the edges of the cut firmly together. If the blood comes from

an artery, which will be known by its being a bright red, or if it is either of the limbs, a tight bandage must be tied between the cut and the heart. Tie the bandage tolerably tight, then put in a stick and twist it tighter until the bleeding is stopped, but call a physician as soon as possible. When a hand or foot is torn by a nail or fork, it is well, for fear of lock-jaw, to keep the part wet with laudanum, a day or two, or keep a piece of salt-pork or beef's gall bound on the part.

CURE FOR EARACHE.

Essence of peppermint, fifteen drops to one ounce of water; apply with a linen cloth, always rubbing toward the nose. This has never been known to fail.

TOOTH POWDER.

Three-quarters pound of prepared chalk, one-quarter pound orris-root, one and one-half ounces gum of myrrh, a very little Peruvian bark. After it is well mixed, drop in a few drops of wintergreen.

TO REMOVE INK FROM CARPETS.

Take cotton batting and soak up all the ink it will receive, being careful not to let it spread. Take then fresh cotton wet in milk, and sop it up carefully. Repeat this, changing cotton and milk each time, then rub the spot well; continue until all ink disappears, then wash the spot in clean warm water and a little soap; rinse in clear water and rub until nearly dry. For ink spots on marble, wood, or paper, apply ammonia clear, just wetting the spot until it disappears.

COTTAGE HEATH.

TO CLEAN OIL PAINTINGS.

Clean the picture well, with a sponge dipped in warm beer; after it is perfectly dry wash it with a solution of the finest gum dragon, dissolved in pure water. Never use blue starch, which tarnishes and eats out the coloring, nor whites of eggs, which cast a thick varnish over the picture.

TO BLEACH COTTON CLOTH.

One pound chloride of lime will bleach forty yards of cloth. Put the cloth into soap-suds and boil ten minutes, then take out and drain. Dissolve the lime in a gallon of hot water, then with great care strain it into a tub of very warm water, into which place the cloth for ten or fifteen minutes. Keep the cloth well turned and under water, or it will be spotted. Rinse and wring, then boil in another suds, after which rinse twice thoroughly, in clear water, and dry. Great care must be taken that no lime is allowed to settle on the cloth, as it will damage or rot.

TO RELIEVE THE BREATH FROM ONIONS.

A few fresh walnuts, or raw leaves of parsley, eaten immediately after dinner, will speedily remove the disagreeable odor.

TO WHITEN THE HANDS.

Take a wineglassfull of eau-de-cologne, one of lemon-juice, scrape two cakes of brown Windsor soap, or the same quantity of pure white soap, to a powder, mix well in a mold, use when hard.

SAL-VOLATILE or hartshorn will restore colors taken out by acids, and will not harm the garment.

TO SET COLOR IN CALICO, LAWN, ETC.

Dissolve a teaspoonful of sugar of lead and a handful of salt in a bucket of tepid water. Let the goods stand in the water ten minutes, wring dry, and then wash.

TO RESTORE GILT FRAMES.

Take sufficient flour of sulphur to give a golden tinge, a pint and a half of water; boil in water four or five onions, then strain. When cold, wash the frame in the wash with a soft brush.

GENUINE WINDSOR SOAP.

Slice the best white soap as thin as possible ; melt it in a stew-pan over a slow fire ; scent it with oil of caraway, or any other perfume preferred, pour it into a frame mold or a small drawer ; after standing in a dry place three or four days cut in squares and use. By this simple method, all may provide themselves with a good perfumed soap, at the most trifling expense.

TO KEEP THE HANDS SOFT.

Rub the hands well in soap, until a lather is produced ; then rub on a sufficient quantity of sand to let the soap pre-dominate ; after rubbing thoroughly, wash in warm water. Repeat this two or three times a day, as the circumstances may require.

TO REMOVE STAINS FROM MARBLE.

Equal quantities of fresh spirits of vitriol and lemon-juice ; put in a bottle and shake up well. Wet the spots with the mixture, and, in a few minutes, rub with a soft linen cloth till they disappear. MRS. S. H. DARNALL.

FIRE AND WATER-PROOF CEMENT.

To one-half pint milk put an equal quantity of vinegar, in order to curdle it ; separate curdle from whey, and mix whey with four or five eggs ; beat the whole together. When it is well mixed, add a little quick-lime through a sieve, until it has acquired the consistency of thick paste.

MRS. SHALLCROSS.

If you are buying a carpet for durability, select small figures.

ANTIDOTE FOR POISON.

Mix a dessert spoonful of mustard in a glass of warm water, and drink immediately. Melted lard and sweet milk are also antidotes.

FOR FLESH BRUISES.

Rub well with lard, and bind tightly.

RECEIPT FOR COUGH.

Use equal parts of linseed oil and whisky. Take three times a day.

A TEASPOONFUL of sugar in a small quantity of water will polish a fender and make it look new.

WASH matting in salt water to prevent it from turning dark.

STRONG hot salt and water used as a gargle, and rubbed hard on the outside, is a simple, but efficacious, remedy for sore throat.

A FEW drops of oil, or a little lard, rubbed on the upper surface of a mustard plaster, will prevent it from blistering.

A ROASTED or baked lemon, filled while hot with pulverized rock candy or sugar, and eaten while hot, will induce perspiration, relieve hoarseness, and often break up an incipient cold.

PREPARATION FOR CLEANING CARPET.

Laundry soap, one bar ; borax, four ounces ; alum, four ounces ; sal-soda, four ounces ; put in one gallon of water ; let boil fifteen minutes ; add four gallons cold water. Scrub the carpet with a brush, wiping up quickly. Have the carpet well shaken and stretched on the floor before scrubbing.

MRS. R. H. WILSON.

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"Cold Soap"

scant bit of grease
3½ pt cold water, and
a can of lye
put over and rub in
Quick Method

are



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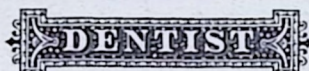
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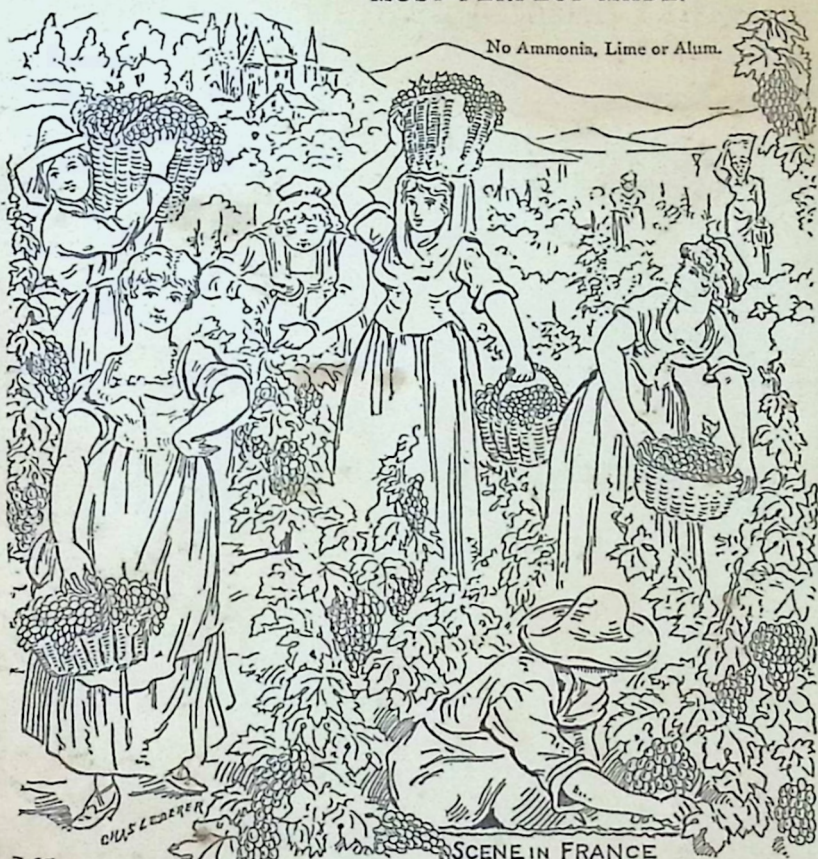
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